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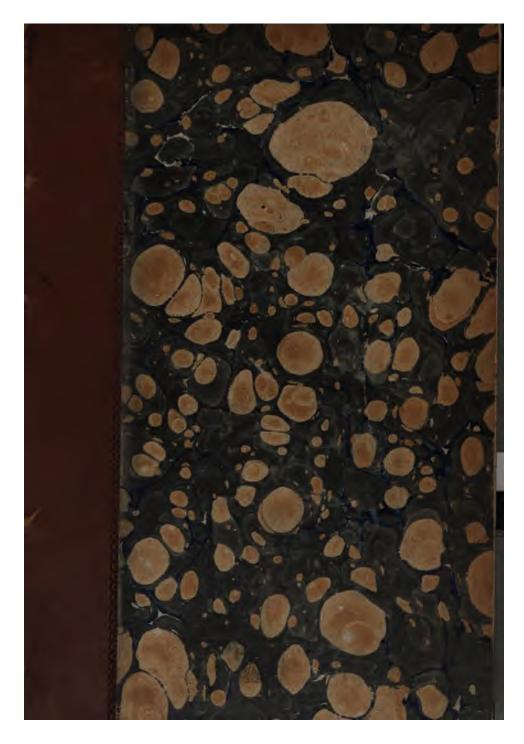
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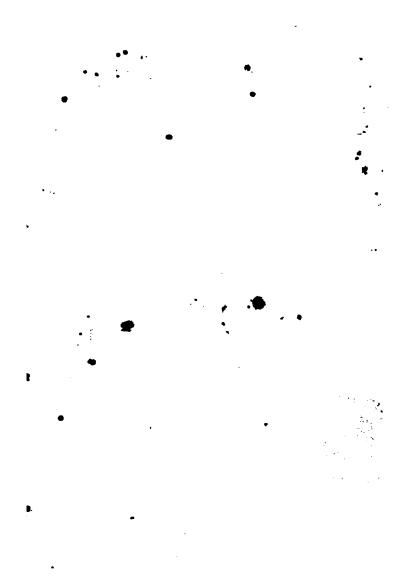


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FAMILY SAVE-ALL

Secondary Cookery

EXCELLENT DISHES FOR BREAKFAST, LUNCHEON, DINNER, AND SUPPER, FROM COLD AND OTHER FRAGMENTS

INVALUABLE HINTS

FOR ECONOMY IN THE USE OF EVERY ARTICLE OF HOUSEHOLD CONSUMPTION.

BY THE

EDITOR OF "ENQUIRE WITHIN," ETC.



MILLION VOLUMES; AN EQUAL NUMBER IN AMERICA.

SECOND EDITION.

LONDON

PUBLISHED FOR THE PROPRIETOR BY W. KENT & Co., 23, PATERNOSTER ROW AND SOLD BY ALL BOOKSELLERS.

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PREFACE.

A LITTLE while ago, Professor Faraday delivered in the theatre of one of our National Institutions a Series of Lectures upon the "Philosophy of a Candle." Interesting as that Philosophy may be, the teachings of the "Save-All" surpass it in importance and utility; for the latter include the former and, in addition thereto, suggest a practical moral lesson. The introduction of gas, and the application of various oils to the purposes of illumination, have almost thrown into oblivion the simple domestic instrument which we have adopted as our emblem, and the name of which we have chosen as our Title—prepared to endure criticism.

In the compilation of the following pages, we have done our utmost to apply the economical teachings of the Save-All to every article of Household Consumption. The first division of the work will be found to consist of a carefully prepared system of Secondary Cookers, comprising Receipts for preparing good and tempting Dishes from Cold Meats, Vegetables, and Sweets, which may be Re-Served, with all the warmth and nicety of appearance of original Cookery. That such information was greatly needed—that no previous work gave satisfactory information upon the subject, or even attempted to supply it—every Housekeeper must be aware. Perhaps there are none but the houses of the wealthier classes in which joints and other eatables are not, as a general rule, sent to the table twice or even thrice.

That cold meats are acceptable at times, no one will deny; but that, to the English appetite, a good warm and savoury meal is always preferable to the cheerless repast of "cold mutton," and the like, is proverbially established.

The First Division of the Work contains also numerous Receipts for Cooking what may be termed the Secondary Parts of Animals, such as the heart, liver, tripe, head, feet, etc., and compounding from these usually cheap and slightly esteemed portions, dishes of many kinds that will rival the best joints, and win the suffrages of those who rejoice in what is plainly but appropriately termed "A Good Family Dinner."

The Second Division consists of INVALUABLE HINTS for the performance of Practical Matters in the Household, the Garden, and the Farm; and many excellent Suggestions, hitherto unpublished, are given in this portion of the work. These Suggestions are in no respect theoretical, but have been well tried, and their value ascertained.

The Family Save-All must not be regarded as a mere Cookery Book with a new Title; nor as a Book of old Receipts put forth with false pretension to novelty. The contents are, for the most part, Entirely New; and there is not a page of the work upon which some really useful piece of information may not be found: information calculated to simplify Household Duties, to Increase the Comforts of Home, and Enlarge the Profits of Labour.

The Reader may possibly ask what is the use or application of the humorous and sentimental paragraphs that follow the Receipts? Their purpose may be explained by two similes: they are the "decoys" by which we propose to ensure the attention of the Reader—to lead him on and on, from page to page—until, stumbling upon one good thing here, and another there, he will find out the value

of the Book, and apply its good Suggestions to his Household Management. Or, they may be regarded as the "condiment"—the spices, pepper, and salt, by which the appetite of the Reader will be whetted, and he will be tempted to prolong, and the more enjoy, the repast' prepared for him. Books of Receipts are not usually READ; they are but occasionally referred to: we want this one to be studied, because its Hints are Realities, its Receipts are Boons, worthy of universal acceptance.

We do not hesitate to say, that, if the Hints that will be found in the work are generally acted upon in any Household, the expenditure upon the total consumption of that Household will be reduced ONE FOURTH. That is to say: If Two Hundred Pounds a Year have hitherto been expended, the general adoption of the Frugal Hints here given will effect a Saving of Fifty Pounds annually, and yet yield a great increase of Comfort.

The Editor avails himself of the present opportunity of thanking the Public for the high estimation in which for several years they have held his Domestic and Educational Works. Of his various productions, such as "ENQUIRE WITHIN," "THE REASON WHY," etc., etc., more than HALF-A-MILLION Volumes have been sold in Great Britain, and quite as large a number in the American States. Such a mark of public approval constitutes a great reward, of which perhaps there can be no better acknowledgment than to continue industriously and perseveringly in the course of usefulness already so successfully pursued.

London, 1861.

THERE'S NOTHING LOST.

THERE'S nothing lost. The tiniest flower
That grows within the darkest vale,
Though hid from view, has still the power
The rarest perfune to exhale;—
That perfume, borne on zephyr's wings,
May visit some lone sick one's bed,
And like the balm affection brings,
"Twill scatter gladness round her head.

There's nothing lost. The drop of dew
That trembles in the rose-bud's breast
Will seek its home of ether blue,
And fall again as pure and blest;
Perchance to revel in the spray,
To cool the dry and parching sod,
To mingle in the fountain spray
Or sparkle in the bow of God,

There's nothing lost. The seed that's cast
By careless hand upon the ground
Will yet take root, and may at last
A green and glorious tree be found;
Beneath its shade, some pilgrim may
Seek shelter from the heat of noon,
While in its boughs the breezes play,
And song-birds sing their sweetest tune.

There's nothing lost. The slightest tone
Or whisper from a loved one's voice
May melt a heart of hardest stone,
And make a saddened breast rejoice;
And then, perchance, the careless word
Our thoughtless lips too often speak
May truch a heart already stirred,
And cause that troubled heart to break.

There's nothing lost. The faintest strain of breathings from some dear one's lute In memory's dream may come again Though every mournful string be mute: The music of some happier hour—

The harp that swells with love's own words May thrill the soul with deepest power, when still the hands that swept its chords.

Then let us make the plan our own—
For Heaven's teachings are the best:
The blessing that is wisely used,
Increases, and we're doubly bless'd!
And, be our lot with rich or poor,
By sensitive warm'd, or tempests toes'd,
So guide our hands that we may say—
"There's nothing Wasted, nothing Lost."

FAMILY SAVE-ALL.

PART I.

SECONDARY COOKERY.

An Excellent Pudding from Cold Roast Beef.

MINCE about a pound of the cold Beef, add to it one teaspoonful of salt, the same of flour, and half that quantity of pepper; mix well; fill the paste with the Hint 1 prepared meat, and add a gill of water; a little chopped onions and parsley may be added; cover in the ordinary manner, shake well, and tie in a cloth. Boil for half an hour, or longer, if the paste is thick. Chopped gherkins, pickled walnuts, or mushrooms, may be added, or a little of the vinegar of any well-seasoned pickle.

2 Puddings of cold Veal and Bacon, Mutton, Lamb, Fowls, Rabbits, or Game, may be made in a similar manner.

Master of the House: Oh! Mary! what is there for dinner to-day?

Mary: I think, sir, it's cold meat, sir.

Master of the House: H'm! tell your mistress, Mary, when she comes in, that I may possibly be detained in the City on business, and she is on no account to wait dinner for me.

Cold Beef Hashed in a Plain but Relishable manner, with or without Bones.

SLICE the Beef in very thin pieces, and shake a little flour over it. Chop a middle-sized onion, and put it into a stew-pan with a table-spoonful of Harvey sauce,

Hint 3 and an equal quantity of mushroom catchup; boil these together for two minutes, and then add half a pint of stock or gravy; boil this down to half its quantity, throw in the beef, set the hash to boil for five minutes longer, and then serve with sippets of bread round it.

4 The sauce may be served with bones of the beef Broiled and Deviled. The bones may be placed, if broken into small pieces, in the centre of the hash, or on a separate dish.

SIMPLICITY is good, if Liberality be joined with it. The first is leaving off superfluous expenses; the last is bestowing them to the benefit of others that need. The first without the last begets covetousness; the last without the first, prodigality. Both make an excellent temper. Happy the place where they are found.

"Docron," said a querulous suffering invalid, who had paid a good deal of money for physic to little apparent purpose, "you don't seem to reach the seat of my disease. Why don't you strike at the root of my disorder?" "So I will," was the prompt reply, "if you insist on it;" and, lifting his cane, he smoshed the brandy bottle on the sideboard.

A very agreeable dish from Cold Beef minced, with Bread Sippets, &c.

Cut the cold Beef into small dice, and put it into a stewpan with any savings of beef gravy; add a little warm

water, some mace, sliced eschalot, salt, and black

Hint 5 pepper. Let it simmer very gently for an hour.

A few minutes before it is to be served, take out the meat and dish it; add to the gravy some walnut catchup, and a little lemon juice, or walnut pickle. Boil up the gravy once more, and, when hot, pour it over the meat. Garnish with bread sippets.

At a corporation dinner, one of the livery servants, an Irishman, went to a gentleman who was carving a joint of beef, and said, "I'll trouble you, if you please, for a slice for my master." "Certainly; how does your master like te?" Upon which the valet retorted, "Man alive, how can I tell how he likes it, until he has tasted it?"

SNOOKS says there is a marked difference between birds and women. As an illustration of this, he cites the fact that a bit of looking-glass on a fruit tree will frighten away every bird that approaches it, while the same article would attract more fair ones than a load of cherries.

A capital and ready dish from Fragments of Raw Beef.

In trimming, boning, and rolling joints of Beef, there are very often loose bits cut off. These, with other beef, may be made useful in the following way:—Chop Hint 6 the beef very small, and add salt and pepper. Put this, in its raw state, into small jars, and pour on the top some clarified butter. When intended for use, scrape off the clarified butter, and put it into a frying-pan; slice some onions into the pan and fry them. Add a little water, and then put in the minced meat. Stew it a few minutes, and it will be ready to serve up. This keeps well, and is always ready at hand to make an extra dish, when a guest accidentally drops in, and provisions are short.

"MADAM," said Old Roger to his landlady, "in primitive countries, beef is often the legal tender; but madam," said he emphatically, striking his fork into the steak before him, "all the law in Christendom couldn't make this beef tender."

Ir you would relish your food, labour for it; if you would enjoy your raiment, pay for it before you wear it; if you would sleep soundly, take a clear conscience to bed with you.

A Snack from Roasted Beef Bones.

DIVIDE the Bones, leaving good pickings of meat on each; score them in squares; pour a little melted butter on them, and sprinkle them with pepper and salt;

Hint 7 put them on a dish; set them in a Dutch oven for half or three-quarters of an hour, according to the thickness of the meat; keep turning till they are quite hot and brown; or broil them on the gridiron. Brown them,

8 A very relishing luncheon or supper, prepared with Poached or Fried Eggs and Mashed Potatoes as accompaniments.

but don't burn. Serve with a nice gravy or grill sauce.

AT a recent festive meeting, a married man, who should have known better, proposed "The ladies, who divide our sorrows, double our joys, and treble our expenses."

A GENTLEMAN, who greatly disliked the custom of giving fees to servants, provided himself with some farthings, and, on leaving the next party he attended, presented one to the footman, as he stood at the door. "I beg your pardon, sir," said Johnny, but you have made a mistake?" "Oh, no," said the gentleman; "I never give less."

A Dish from Cold Beef or Mutton, with Potatoes and Bone Gravy,

MINCE either of the above cold meats. Take all the bones you have saved for some days, and chopping them in pieces, put them in a saucepan, with cold pota-Hint 9 toes, or potatoes boiled at the time for the purpose; or peeled and sliced raw. When the potatoes are thoroughly incorporated with the gravy, take out the bones, and put in the meat; stew the whole together for an hour before serving.

"What a small kitchen!" exclaimed Queen Elizabeth, after going over a handsome mansion. "It is by having so small a kitchen that I am enabled to keep so large a mansion," replied the owner.

A nice dish from Cold Beef, with Mashed Potatoes.

MASH potatoes, either in a plain way, or with hot milk, and the yolk of an egg, and add some butter and salt.

Hint
10 Slice the cold Beef, and lay it at the bottom of a pie dish, adding to it some sliced eschalots, pepper, salt, and a little beef gravy; cover the whole with a thick paste of the potatoes, and make the crust to rise like a pie crust. Score the potato crust with the point of a knife in squares of equal size. Put the dish before a fire in a Dutch oven, and brown it on all sides. When nicely browned, serve immediately. This, with an apple tart or dumpling to follow, is a capital make-shift dinner for a small family; or a nice supper for a winter's evening.

An Irish housemaid, who was sent to call a gentleman to dinner, found him engaged in using a tooth-brush. "Well, is he coming?" said the lady. "Yes, ma'am, directly, he's just sharpening his teeth?"

"Rissoles" of Cold Beef, Mutton, or Veal.

MINCE cold Beef or Mutton, season it to liking, and moisten with a little mushroom or walnut catchup. Make

Hint

11

into thin pieces about four inches square; enclose in each piece some of the mince, in the same way as for puffs, cutting each neatly round; fry them in dripping of a very light brown. The paste can scarcely be rolled

out too thin. Cold Veal may be dressed in the same way, grating into it some bits of cooked ham, and mixing with white sauce, flavoured with mushrooms. The same mince may be fried in balls without pastry, being first cemented together with egg and bread crumbs.

NEVER go late to a friend's dinner; for you may have observed that when a company is waiting for a guest, they fill up the time by loading him with abuse.

To make a very relishable dish from Cold Beef or Mutton, with the addition of Poached Eggs.

Take the inside of a sirloin of Beef or of a leg of Mutton.

(These parts are recommended, but any other parts may be used.) Cut into slices of equal thickness, and broil them carefully over a clear smart fire, until slightly brown. Lay them upon a dish before the fire to keep hot; then poach some eggs, and lay around the meat, or mashed potatoes, or both. For sauce, add a few drops of eschalot wine or vinegar, or any favourite gravy or sauce. This is a savoury zest for luncheon or supper; and it is proper to observe that the under-done parts of meat are best for the purpose.

CHARLES THE SECOND gave the name to the piece of beef called the "Sirloin." Having dined from a loin, and being well pleased with the Joint, he asked its name, and being told that it was a loin of beef, said Jocosely that it should be knighted for its merits; then extending his sword over it, he exclaimed, "Henceforth be Sir Loin."

Nice Patties from Under-done Beef.

Cut the meat into small dice, season with pepper, salt,
and a little chopped onion. Make a plain paste,
and roll it out thin; fill it with the mince, close
up, and fry or bake to a light brown.

14 or make Rolls or Pasties in a similar manner. Add a little warm beef gravy, when the pasties are served. This may be done by making a hole in the paste, and pouring in the gravy before they are sent to table.

[&]quot;My dear," inquired a young wife of her husband, as she turned up her rosy little mouth to be kissed, "have you seen the magnificent set of walnut furniture which the Jenkinses have just bought?" "Hem! no, my love, but I've seen the bill, which quite matisfies me!"

Under-done Beef, served as Steaks, with Cold Cabbage or Potatoes, warmed.

Cut the meat in slices, an inch and a half thick, securing a good proportion of fat; lay them on a gridiron over a quick fire; turn often, but do not stick a fork into them; as soon as brown, lay them on a very hot dish, which has been rubbed with eschalot, and pour over some hot gravy of the joint, and a spoonful of warmed catchup. Add salt and pepper.

16 Fig. If the seasoning is added while the meat is being broiled, the latter will be hardened, and the pieces wasted. The steaks will be tound excellent served upon Warmed Cabbage chopped, with butter, pepper, and salt added; or the cabbage in a separate dish, with sliced Fried Potatoes round it.

Two gentlemen were talking in a coffee-house of the best method of dressing a beef steak. One of them observed, that, of all receipts, the one given in the words of Macbeth, when he deliberates on the intended death of the king, is the best:—

"If it were done, when 'tis done, then 'twere well It were done quickly."

A nice Dish from Cold Carrots and Beef.

SLICE the *Beef* and the carrots; put an onion to a good gravy, either from the joint, or stewed from the bones; let

Hint
17
the carrots and beef simmer in the gravy; add vinegar, pepper, and salt; thicken the gravy, and take out the onion, or not. Serve hot, with bread sippets.

"My dear," said a young wife, returning from a ball, "I have learned one of the most difficult steps." "There is a step," replied the husband, "the most valuable of all; but it is one, I fear, you will never care to learn." "Indeed! what can that be?" "It is to step into the kitchen!"

HERE is a recipe to get rid of an old acquaintance, whose society you do not like:—
If he is poor, lend him some money; if he is rich, ask him to lend you some. Both means are certain.

A nice Breakfast, Luncheon, or Supper Relish, from Potted Cold Beef.

HAVING a joint of dressed Beef, which cannot be con-

sumed, proceed in the following manner:—Drain the meat

- Hint
 18 from gravy, pull it to pieces, and beat it in a mortar with mixed spices, and oiled fresh butter, till it resembles a stiff paste. Flavour it with achovy, eschalot, chervil, or tarragon, dried and powdered.
- anchovy, eschalot, chervil, or tarragon, dried and powdered. Put it into small potting cans, press down, and cover with plenty of clarified butter.
- 19 The more it is beaten in the mortar, the better it will be, and keep longer.

"Why did you leave your last place?" inquired a young housekeeper, about to engage a new servant. "Why, you see, ma'am," replied the applicant, "I was too good looking, and, when I opened the door, folks took me for the missus!"

A very nice Family Dish from Cold Beef, and Mashed Potatoes and Flour.

Cut the cold meat into slices, half an inch thick, four inches long, and two inches broad, as nearly as possible.

Hint Season the slices, and spread thinly over them a

- forcement of bread-crumbs, and a little shred suet or marrow. Take the gravy left from the joint, or stew a gravy from the bones; thicken with butter, rolled in flour, and season it with an anchovy, or a little catchup.
- 21 or, the bits of meat, when not large enough to be sliced, as above, may be minced, seasoned, and rolled, in a paste of *Mashed Potatoes* and *Flour*. Close the rolls, fry them in dripping, and brown before the fire.

A wrr and a fool in company, are like a crab and an oyster: the one watches till the other opens his mouth, and then makes small work of him.

An excellent method of re-dressing Cold Roast Beef, Mutton, or Lamb.

Cut the meat into small thin slices, season well with pepper and salt, and dip each lightly in bread-crumbs, moistened in gravy or melted butter; lay them on a dish, and cover them with a thin layer of chopped pickles, and moisten with pickle-vinegar, and the

gravy from the cold meat; warm in a Dutch oven, and garnish with fried sippets, or potato-balls.

There can be no objection to broils in the house, so that they emanate only from the kitchen.

To re-dress Cold Stewed Rump of Beef.

Cut into slices a quarter of an inch thick; trim them neatly; soak them till heated in a little broth; or glaze them, after heating through in an oven, and serve with tomato sauce, or sauce piquant.

An old lady was in the habit of teaching the duty of charity to her grandchildren, in this manner:—"My dears, when I and your father and mother have finished our meals, when you have eaten all you conveniently can, and when you have fed the three cats and the parrot,—then, my dear children, remember the poor."

Another Method of Dressing Cold Sirloin of Beef.

Cut the under-done parts of the meat in long narrow slices, about an inch thick, leaving, if possible, a little fat attached to each piece. Scason with salt and mixed spices, dredge with flour, and heat them in gravy from the joint; season to liking with anchovy, eschalot, or shredded onion, and a little vinegar.

25 The slices may be Broiled, and served with the hot sauce, with Fried or Mashed Potatoes.

The great end of prudence is to give cheerfulness to those hours which splendour cannot gild, and excitement cannot exhilarate; those soft intervals of unblended amusement, in which a man shrinks to his natural dimensions, and throws aside the ornaments or disguises which he feels in privacy to be useless incumbrances, and to lose effect when they become familiar.

A Fricassee from Fragments of Cold Beef.

Cut the meat into thin slices, and free them from gristle and fat. Take some stock, and thicken it with butter rolled in flour; and, for seasoning, use parsley, young onions, pepper, and salt; strain the sauce, and warm the meat in it, standing by the side of the fire.

27 For If something a little better is required, add a glass of Port Wine, the yolk of an Egg, beaten, and the

juice of a Lemon. Stir the Fricassee, and do not allow it to boil.

A PERSON asking Diogenes what was the best dinner-hour, he answered, "Any hour." "Nay," said the man, "any hour will not suit rich and poor too." "But it will, though," retorted the philosopher; "a rich man can dine any hour that he likes; but a poor man, any hour that he can."

Cold Beef, Mutton, Veal, Game, or Poultry re-cooked is Egg Croquettes.

TAKE a pound or more of cold meat, and mince it very fine; then put it into a mortar, with a small Spanish onion, about a table-spoonful of parsley chopped fine, add Hint an ounce of good butter, with salt and pepper, 28 and work all well together. Boil six fresh eggs for twelve minutes, dress them in cold water, and take off the shells and skins; take out the meat from the mortar, moisten it with well-beaten white of egg, and cover the eggs with the meat so prepared, about half an inch thick. Roll them in flour, or fine bread-crumbs; fry them in boiling oil; drain them well; make a gravy from the bones of the cold meat, then stew it, and flavour to liking. Cut the croquettes lengthways with a sharp knife; set them in the dish, with the thick sauce in the middle.

29 This gives a little trouble; but, as an occasional side-dish, it will be found very pleasing both to the eye and the taste.

A good housewife should not be a person of one idea, but should be familiar with the flower garden as well as the flour barrel; and though her lesson should be to lessen expense, the odour of a fine rose should not be less valued than the order of her household. She will prefer a yard of shrubbery to a yard of satin. If her husband is a skilful sower of grain, she is equally skilful as a sewer of garments. He keeps his hoes bright by use; she keeps the hose of the family in order.

A very nice Dish of Minced Mutton, and Mashed Potatoes.

MINCE the Mutton finely, and stew it in a little gravy,

to which add a dessert-spoonful of mushroom or
walnut catchup, and a little butter. Stew till hot;
thicken with a little flour, and serve on a dish
surrounded by mashed potatocs.

31 An inexpensive Gravy for all Stews, Hashes, Minces, Haricots, &c., may be made of a large onion, some whole pepper, a piece of bread highly toasted, but not burned, and a dessert-spoonful of walnut catchup, boiled two hours in a pint of water.

THE other day, a facetious individual who had cause for suspicion, sent a sheep's head and potatoes to a neighbouring bakery. When Doughy took home the suvoury dish at dinner-time, he expressed some surprise that the eyes should have been left in the head. "My dear fellow," said the eccentric, with a knowing wink, "they were left there to see that no one stole the potatoes."

A nice Hash of Mutton, with the addition of Herbs.

MELT a piece of butter with some finely chopped eschalot, parsley, and half a pint or less of mushrooms; boil

Hint them gently in the butter; then, by degrees, mix in a large spoonful of flour, half a pint of broth,

and stew till the ingredients are well combined.

Let it become a little cool, and then put some minced under-done Mutton into it, without boiling.

THEODORE HOOK once dined with Mr. Hatchet. "Ah, my dear fellow," said his host, deprecatingly, "I am sorry to say you will not get to-day such a dinner as our friend Tom Moore gave us." "Certainly not," replied Hook, "from a Hatchet one can expect nothing but a chop."

An Economical Family Dinner of Mutton, warmed with Sauce and Vegetables.

Cur the meat into chops, and trim off the fat, &c. Take some well-seasoned stock; if you have none, prepare some

Hint previously by stewing the bones, fat, gristle, &c., not only of the mutton, but of any other meats.

- Simmer the meat in the stock, and add, already boiled, half a dozen or more button onions, some sliced carrot, or carrot cut in squares, and a turnip cut into diamonds.
- 34 Lamb may be re-dressed in all the ways recommended for Mutton.

A GENTLEMAN, taking an apartment, said to the landlady, "I assure you, madam, I never left a lodging but my landlady shed tears." She suswered, "I hope it was not, sir, because you went away without paying."

Very Nice Sausages, or Balls, from Cold Mutton.

Take, say a pound, of the most under-done part of a boiled leg of Mutton; chop it very fine, and season with pepper, salt, mace, and nutmeg; add six ounces of beef suet, some pounded sweet herbs, a quarter of a pound of grated bread, and the yolks and whites of two eggs well beaten, and a clove of garlic or eschalot. Mix well, and press down into a pot. Use as sausages; or roll into balls, and fry a nice brown.

A FEMALE servant, sweeping out a bachelor's room, found a four-penny piece on the carpet, which she carried to the owner. "You may keep it for your honesty," said he, smiling, and chucking her under the chin. A short time after, he missed his gold pencil-case, and inquired of the girl if she had seen it. "Yes, sir," was the reply. "And what did you do with it?" "Kept it for my honesty, sir!"

Mutton Hashed in a homely but savoury way.

Take three pints of stock gravy, a large onion cut into rings, some pepper and salt; let them boil until the onion is done; then add a little thickening; or, if there should be any cold melted butter left from the day before, it will do as well; put in your meat, and let it simmer for ten minutes. Toast a round of bread, cut it into sippets, and place them round the dish; then pour the hash into the dish, and serve with hot potatoes.

A LADY meeting a girl who had lately left her service, inquired, "Well, Lucy, where do you live now?" "Please, ma'am, I don't live now, I'm married," replied the girl.

Mutton Hashed in the style of Venison.

Take three pints of stock gravy, put it into a saucepan, and let them boil; then add a gill of port wine, some the same than the cayenne pepper and salt, some flour to thicken, and a little bit of butter; cut the Mutton into slices and put it in, and let it simmer for four or five minutes; do not let it boil, or the meat will become hard; make a nice puff paste, roll it out, then cut into diamonds and fry them in boiling fat; then dish the hash, placing the sippets of puff paste as a border round the dish. Serve with currant jelly.

38 To improve Hashes, a well-seasoned Gravy may be prepared by stewing Bones, Gristles, and Trimmings, well seasoned with pepper, salt, and onions.

"SHALL I cut this loin of mutton saddlewise?" said a gentleman. "No," said one of his guests, "cut it bridlewise, for then I may chance to get a bit in my mouth."

"Bubble and Squeak," or a nice way of serving up Cold Beef, Pork, or Mutton, with seasoned Cabbage.

Bubble and Squeak is usually made with slices of cold boiled salted beef fried in butter; but any under-done Beef

Hint or Mutton will do. Cut the meat into slices; pepper, salt, and fry them lightly. When done,

lay them on a hot dish or drainer, and while the butter or fat is draining from the beef, take a cabbage, already boiled in two waters, or left cold from yesterday; chop it small, put it into the pan, and add the fat that may have drained from the meat, with a little more, if required. Season with pepper and salt, and keep stirring, that it may be equally warmed and seasoned. When taken from the fire, sprinkle over the cabbage a little vinegar, just enough to give it a slightly acid taste. In dishing up, lay the cabbage in the middle of the dish, and the slices of meat around it. For sauce, if desired, anything adapted for steaks, chops, or cutlets.

A FRIEND, giving a dinner-party the other day, said to his guests, after they had finished the meal, "It's not every day that we kill a pig; so we'll have a bottle of champagne!" "What connection is there between a pig and champagne?" "The one bubbles, and the other squeats!"

Cold Breast of Mutton or Veal, Grilled.

PARE and trim the joint; egg and crumb it, and broil, or warm it in a Dutch oven. Serve Veal with White Sauce,

Hint into a stew-pan, with an onion and a blade of

mace; set it on the fire to boil ten minutes. Rub together on a plate an ounce each of flour and butter; put it into a stew-pan, stir well till it boils; then stand it near the fire on the stove, stirring it every now and then till it

becomes quite smooth; then strain it through a sieve into a basin; put it back into the stew-pan; season it with salt and the juice of a small lemon; beat up the yolks of two eggs, with about three table-spoonfuls of milk; strain it through a sieve into your sauce; stir it well, and keep it near the fire, but do not let it boil. Serve Mutton with Caper Sauce, or with Wow-Wow Sauce, as follows:—Chop some parsley-leaves very fine, quarter two or three pickled cucumbers or walnuts, and divide them into small squares. Put into a saucepan a bit of butter the size of an egg; when melted, stir to it a table-spoonful of vinegar, the same quantity of mushroom catchup, and a tea-spoonful of made mustard; let it simmer together till as thick as you desire, and then put in the parsley and pickles to warm.

41 If greater piquancy is required in the sauce, add any other pickles or condiments to taste.

FOOTE, dining at the house of Mrs. Thrale, found nothing to his liking, and sat in expectation of something better. A neck of mutton being the last thing, he refused it, as he had the other dishes. As the servant was taking it away, however, understanding that there was nothing more, Foote called out to him, "Hollo! John, bring that back again. I find it's neck or nothing!"

A very nice Pie of Cold Boiled Veal and Ham, with Liver.

Take one pound of cold boiled Liver, chop and pound it in a mortar, and one pound of Sausage Meat. about a pound of cold Veal, chop and pound it; add Hint pepper and salt, a little parsley minced, and a little 42 of the green parts of young onions, chopped fine; mix these in a mortar, and set aside until wanted; take about one pound of cooked Ham, fat and lean, which also chop and pound in a mortar, and set aside. Prepare a piedish by putting a crust all round the bottom; place in the dish a thin layer of the sausage meat, with slices of truffles stuck here and there; now a layer of the pounded ham; then truffles again; then veal and more truffles; then liver; and proceed in this way till the dish is full. Cover with a light flaky crust, and bake; add a little gravy.

43 Good either hot or cold; it may be made as a Raised Pie; and will be found a great improvement upon the ordinary Veal and Ham pie.

"JEM," said a little boy, who was boasting of his father's new house, "we have got such a fine portico, and mahogany doors, and plate glass windows, and on the top is a cupola, and it's going to have something else." "What is it?" asked his interested companion. "Why, I heard father tell mother this morning that we are going to have a mortgage upon it."

A nice Ragout of Cold Veal.

Cut the cold meat into small round cutlets, trimming off the rough parts, bones, &c. With the bones and trimmings, an onion, a turnip, and carrot, make a little good gravy. Melt some fresh butter in a frying-pan, and flour and brown the slices of Veal of a light brown; take them up, strain the gravy into the pan, and thicken the sauce to a proper consistence with butter rolled in flour. When smooth and well mixed, put in the cutlets, and let them simmer very slowly. Season to liking with pepper, mace, catchup, and anchovy, or mushroom powder. Skim the sauce, and pour it hot over the cutlets.

SAID Tom, "Since I have been abroad, I have eaten so much veal that I am ashamed to look a calf in the face!" "I s'pose, sir, then," said a wag, "you contrive to shave sythout a glass!"

A nice Haricot from Cold Neck of Veal.

Saw or break the bones off short. Have ready a pint of green peas, boiled, a cucumber pared and cut into thin

Hint slices, and two cabbage-lettuces cut into quarters; stew these in a pint of gravy until they are tender;

- then put them to the peas and the *Veal*, and stew gently for a few minutes. Add a little more gravy if necessary. Serve hot, with forcemeat balls round the dish.
- 46 The proportion of vegetables must, of course, always be determined by the quantity of meat. For instance: a large cucumber may be too large; two large cabbage-lettuces may be too great a quantity.

WHEN you have lost money in the streets, every one is ready to help you to look for it; but when you have lost your character, every one leaves you to recover it as you can.

Cold Veal and Fowl Minced, and served on Sippets.

Mince the white part of a cold Fowl, either roasted or boiled; put it, together with some thin slices of Veal, into a saucepan, also some white stock, a squeeze of lemon, a few drops of eschalot vinegar, and a little sugar; simmer for a short time, and serve upon bread sippets, laying the slices of veal upon the mince.

"Has that cookery-book any pictures?" said Miss M. C. to a bookseller. "No, madam, none," was the answer. "Why!" exclaimed the witty and beautiful lady, "what is the use of telling us how to make a good dinner, if they give us no plates?"

Another very nice way of Dressing Cold Veal.

MINCE the fat and lean of cold roast Veal together; season it well with grated nutmeg, lemon-peel, white pepper, and salt; moisten with a little rich white stock, and a beaten egg; butter a pudding shape; put in the mince, and press it firmly; cover it closely, and set it into a pan of boiling water; let it boil an hour. Serve it with a white gravy thickened; or, when turned out of the shape, rub it over the top with the beaten yolk of an egg; sift bread crumbs thickly over, and brown it in a Dutch oven; baste it with a little melted butter. Garnish with fried parsley, or sliced lemon.

EVERTTHING useful or necessary is cheapest; walking is the most wholesome exercise, water the best drink, and plain food the most nourishing and healthy diet—even in knowledge, the most useful is the most easily acquired.

Minced Veal with Gravy from the Bones.

Take the bones and trimmings of the Veal, and stew them down to a nice gravy. If you have no bones or trimmings, a few spoonsful of veal or mutton broth, or pot liquor, will do; add a little mace, white pepper, salt, lemon-peel grated, and a table-spoonful of mushroom catchup. Take out some of the gravy when nearly done, and letting it get cool, thicken it with flour and a little butter, and boil it up with the rest of the gravy. Cut the meat into small dice, and put it

into the stew-pan with the gravy. Serve it up quickly after the meat has been put in. Garnish with bread sippets. A little lemon-juice added to the gravy improves its flavour.

- 50 This makes a very nice dish, put into scallop shells, covered with *Bread Crumbs*, sprinkled with bits of butter, and browned in a Dutch oven, or a cheese toaster.
- 51 Another nice dish may be made by mincing Stewed Mushrooms with the veal, thickening the liquor, putting a little cream to it, and serving garnished with toasted sippets.

Some men devote themselves so exclusively to their business as almost entirely to neglect their domestic and social relations. A gentleman of this class having failed, was asked what he intended to do. "I am going home to get acquainted with my wife and children," said he.

A nice Hash of Cold Veal.

Having cut the meat into thin slices, and trimmed them, warm it in gravy drawn from the bones and trimmings, to

Hint
52

which add any left from the joint. Thicken with a little butter rolled in flour, and season with mace, minced lemon-peel, a spoonful of lemon pickle, or the juice of a lemon. Serve with bread sippets and slices of lemon.

"Papa, what is that picture over the mantel-piece?" The vain father answered, "Why, that's papa's arms, my darling?" "Then why don't you have your legs there too?" was the reply.

A capital Hash of Cold Calf's Head, or other parts of Veal.

Gather all the pieces of flesh from the bones, cutting the palate, &c., into smaller pieces than the other parts of the meat. Take about three pints of the liquor in which the head was boiled; break the bones, and stew them with a small bunch of savoury herbs, a carrot, an onion carefully fried in slices, a dozen corns of pepper, and either a slice or two of lean ham or smoked beef. Simmer until the liquid is reduced nearly one-half, strain, and skim off the fat, thicken with a little butter rolled in flour, and add a little spice, mushroom catchup,

or Harvey's sauce, and a small quantity of chili vinegar. Heat the meat slowly in the sauce.

54 Other parts of Veal, especially the Neck, Breast, Knuckle, and Feet, may be dressed or warmed in the same way.

A GENTLEMAN whose house was under repair, went one day to see how the job was getting on, and observing a quantity of nails lying about, said to a carpenter, "Why don't you take care of these nais, they'll certainly be lost?" "No," replied Master Chopstick, "you'll find them alt in the bill."

A Fricassee of Cold Veal.

Take some slices of cooked Veal, and put them into a stew-pan with water, a bundle of sweet herbs, and a blade

Hint

55

of mace, and let it stew till tender; then take out the herbs, add a little flour and butter boiled together, to thicken it a little, then add half a pint of milk, and the yolk of an egg beat very fine; add some pickled mushrooms, but some fresh mushrooms should be put in first, if they are to be had; keep stirring till it boils, and then add the juice of a lemon; stir well to keep it from curdling; then serve it in a dish, garnished with

"There were three hours and a half lost by you this morning," said a lady to a singgish servant. "I was only half an hour late, ma'am," she replied. "True," rejoined her mistress, "but there was a family of seven waiting for you."

lemon.

Cold Veal dressed with White Sauce.

Borl milk with a thickening of flour and butter; put into it thin slices of cold Veal, and simmer in the gravy

Hint

56

till it is made hot, without boiling. When nearly done, beat up the yolk of an egg, with a little anchovy and White Sauce; pour it gently with the rest, stirring it all the time; simmer the whole together, and serve it with sippets of bread, and curled slices of bacon, laid alternately.

It is said to have been satisfactorily demonstrated, that every time a wife scolds her husband she adds a wrinkle to her face! It is thought the announcement of this fact will have a most satisfactory effect, especially as it is understood that every time a wife smiles on her husband it will remove one of the old wrinkles.

To re-cook Roasted Veal.

Take a piece of Veal that has been roasted (but not over-done), cut it into thin slices; take from it the skin and gristle; melt some butter, in which put some chopped onions; fry the onions a little, then shake some flour over them; shake the pan round, and put in some veal stock gravy, a bunch of sweet herbs, and some spice; then put in the veal, with the yolk of two eggs, beat up with milk, some grated nutmeg, parsley shred small, lemon-peel grated, and a little juice; stir it one way until thick and smooth, and put it into the dish. This converts an insipid cold meat into a very relishable entrée.

58 Remember that meats when re-dressed, having lost some of their original flavour, require more seasoning than at the first.

An American editor says he has heard of an economical man, who always takes his dinner in front of a mirror, to double the dishes. The writer says he doesn't know what's philosophy, if this isn't. We presume the real reason is that the man finds it a cheap way of enjoying his glass with his meals.

A very nice dish of Calf's Chitterlings.

CLEAN some of the largest Chitterlings, cut into lengths proper for puddings; tie one of the ends close; take some

Hint
59

Bacon, and cut it like dice, a Calf's Udder, and the fat that comes off the chitterlings; put them into a stew-pan, with a bay-leaf, salt, and pepper, an eschalot cut small, some mace, and pepper, with half a pint or more of milk, and let it just simmer; then take off the pan, and thicken with four or five yolks of eggs, and some crumbs of bread; fill the chitterlings with this mixture, which must be kept warm; make the links like hog's puddings. Before they are sent to table, they must be boiled over a moderate fire; let them cool in their own liquor. Very nice and light eating in the summer time.

BETTER to go to bed supperless, than to rise in debt.

A nice Luncheon or Supper Cake from Cold Veal.

TAKE as much cold roasted lean Veal as will fill a small cake mould, and pound it in a mortar, together with a slice

Hint of Ham or Bacon, a piece of the crumb of bread soaked in cold milk, two eggs well beaten, a small bit

- of butter, the same of eschalot, or onion; season with pepper and salt, and mix all well together; butter the mould; fill it in, and bake in an oven for about an hour; turn it out when cold, and cut into slices.
- 61 To be eaten cold. Garnish with pickled eggs and parsley.

BE not affronted at a jest: if one throw salt at thee, thou wilt take no harm, emless thou hast sore places.

A very nice dish of Cold Lamb and Cucumbers, or Spinach.

FRY slices or chops of cold Lamb in butter till they are slightly browned. Serve them on a purée of cucumbers,

Hint or on a dish of spinach; or dip the slices in breadcrumbs, chopped parsley, and yolk of egg. Some

- grated lemon, and a little nutmeg may be added. Fry them, and pour a little good gravy over them when served.
- 63 The various methods of re-dressing Mutton are applicable generally to Lamb.

A LADY who made pretensions to refined feelings went to her butcher to remonstrate with him on his cruel practices. "How," said she, "can you be so barbarous as to put innocent little lambs to death?" "Why not? madam," said the butcher; "you wouldn't eat 'cm ance, would you?"

The only "Cold Shoulder" which can be shown to a Friend without Offence.

A SHOULDER of Lamb, or a material part of one, being left cold, proceed in the following manner:—Score the shoulder in squares, rub it with the yolk of an egg, pepper and salt it; and rub with bread crumbs and dried parsley, or sweet herbs. Broil it over a clear fire; or put it in a Dutch oven, until nicely browned.

Send it to table with *Grill Sauce*, made of half a pint of gravy, to which has been added an ounce of fresh butter rubbed into a table-spoonful of flour, the same of mushroom or walnut catchup, two tea-spoonsful of lemon-juice, one of black pepper, a quarter of a rind of lemon, grated very fine, a tea-spoonful of essence of anchovies, a little eschalot wine and chili vinegar, or a few grains of cayenne. Simmer together for a few minutes, pour a little of the sauce over the grill, and send up the rest in a tureen.

65 The Sauce may be simplified at discretion, if the above ingredients are not all at hand.

66 A cold shoulder of Mutton, having only a little meat upon the blade bone, may be dressed in the same way. Serve with Caper Sauce poured over it, or Melted Butter, in which should be mixed some Mushroom Catchup, Lemon, Pickle, and Harvey Sauce, say a table-spoonful each.

SOMEBODY says, "A wife should be like roasted lamb—tender, and nicely dressed." An impertinent fellow adds, and "without sauce."

A nice Ragout from Cold Lamb.

SEPARATE the Lamb from the bones, and cut into convenient pieces; lard with Bacon fried of a light brown;

Hint
67

and stew very lightly in mutton gravy, sufficient to cover it; season with sweet herbs, pepper, salt, and spice. Strain off the gravy, keeping the meat hot, and add to it some oysters browned in a frying-pan, and freed from the fat in which they were fried; half a glass of port wine; a few mushrooms, and a bit of butter, rolled in flour; the juice of half a lemon; boil together for a few minutes in the gravy, and pour the sauce over the lamb.

68

Mutton may be served in the same way.

WHY is a cricket on the hearth like a soldier in the Crimea? Because he often advances under a brisk fire.

Cutlets of Cold Lamb or Mutton.

TAKE the cutlets from the remains of a roast loin or neck,

Hint
69

Hint
cycle
browned and heated through, without being overdone.
When the cutlets are broiled, they should be dipped into or sprinkled with butter just dissolved. A few additional crumbs should be made to adhere to them after they are moistened with this.

70 ** This is a very good method of serving a half-roasted Loin or Neck.

A Gentleman at an eating-house asked the person next to him if he would please to pass the mustard? "Sir," said the man, "do you mistake me for a waiter?" "Oh, no, sir," was the reply, "I mistook you for a gentleman."

A capital Dish, with which may be used up Cold or other Vegetables, of various kinds.

Cut some rather fat Ham or Bacon into slices, and fry to a nice brown; lay the slices aside to get warm; then

Hint mix equal quantities, or any proportions that you may happen to have, of potatoes and cabbage, cauliflower, or brocoli, and fry the mixture in the fat from the meat. The newly-blown brocoli or cauliflower will answer quite as well as the ripe. Well season with pepper.

Formerly women were prohibited from marrying till they had spun a regular set of bed furniture, and, till their marriages, were consequently called *Spinsters*, which term continues to this day in all legal proceedings.

To re-dress Cold Roast Pig.

Carve the remains into neat pieces, and warm them in a

Hint
72

sauce made of stock and sweet milk, the yolk of an
egg beaten, and stirred gradually into it. Season
with peppercorns, onions, a few sprigs of parsley and
lemon-thyme, and a bit of lemon-peel. Strain the sauce,
and warm the meat in it.

A LITTLE boy, nine or ten years of age, was called as a witness at a late trial at Cambridge. After the oath was administered, the chief justice, with a view of ascertaining whether the boy was sensible of the nature and importance of an oath, addressed him:—"Little boy, do you know what you have been doing?" "Yes, sir," the boy replied, "I have been keeping pigs for Mr. Banvard."

Another method of re-dressing Cold Sucking Pig.

When the shoulders are left entire, remove from them the skin, turn them, dip them into clarified butter, or best salad oil; then in bread-crumbs, highly seasoned with cayenne and salt. Broil them over a clear fire, and send them to table while hot. Serve with tomato sauce.

74 Curried Crumbs, and a Curry Sauce, will give an excellent variety; and savoury herbs, with two or three eschalots chopped, and mixed with the bread-crumbs, and brown eschalot sauce to accompany the broil, will be liked by many.

"NO MAN," says Mrs. Partington, "was better calculated to judge of pork than my poor husband; he knew what good hogs were, for he had been brought up with 'em from his childhood."

A SERVANT girl received the following written character from a person who meant to recommend her:—"This is to certify that Isabel Wier served with us During the last half-year, and we found her in every respect Creditable, and free from nothing that was in any way wrong."

A very nice Entrée from Cold Sucking Pig.

Remove the flesh from the bones, and also the skin; cut into convenient pieces. Melt a bit of butter, the size of an egg, and throw in six or eight button mush-Hint. rooms, cleaned and sliced; shake them over the 75 fire for three or four minutes; then stir to them a dessert-spoonful of flour, and continue to shake or toss them gently; but do not allow them to burn. Add a small bunch of parsley, a bay-leaf, a middling-sized blade of mace, some salt, a small quantity of cayenne or white pepper, half a pint of white stock, and from two to three glasses of light white wine. Let these boil gently until reduced nearly one-third; take out the parsley and mace, lay in the meat, and bring it slowly to the point of simmering; stir to it the beaten yolks of three fresh eggs, and the strained juice of half a lemon. Serve hot.

WHENEVER our neighbour's house is on fire, it cannot be amiss for the engines to play a little on our own. Better to be despised for too anxious apprehension, than ruined by too confident security.

Pork Cutlets re-dressed, with Sauce.

PORK CUTLETS may be re-dressed by broiling; they may

be cut from the cold neck or loin; the skin should
be left on and scored. Serve them with pepper and
salt, and broil over a clear fire, taking care that
they do not become scorched.

77 Serve them with Sage and Onion Sauce, and gravy, eschalot, plain onions, or fine herbs; or with gherkin, tomato, or poor man's sauce.

MEDICAL writers all agree that gluttony conducts more people to the grave than drunkenness. The old adage is true, that "many people dig their graves with their teeth."

To make a nice Dish of Cold under-done Pork, either Roasted or Boiled.

Cut the Pork into slices, and fry lightly; make apple sauce, and place it in the centre of a dish, laying the slices

Hint of pork around it. Cold boiled pork may be made into Rissoles, being minced very fine, like sausagemeat, and seasoned to liking. Either of these forms an excellent side or corner dish.

Careful as the cook may be to send Pork to table well done, she is apt to be misled by appearances; and, as under-done pork is absolutely uneatable, it is very desirable to know how to dispose of it to advantage. One criterion, which the cook will do well to observe, is this,—if the gravy latest from the meat is of a red colour, the joint is still under-done.

A roung gentleman, who was somewhat elaborately dressed, was recently placed in a witness-box, to give evidence. At the conclusion of the cross-questioning, as he was about to leave, the counsel said, "I believe, sir, you are a stock-broker?" "I ham," was the response. "Very well, sir; then all I can say, is, you are a very nicely dressed ham?"

Excellent Sausages from Cold Pork, to be eaten Cold.

Hint 79 all spice, all in fine powder, and rub into the meat.

Mince very fine, and fill the skins; tie up the ends, and hang the sausages to smoke, as hams

are done, but first wrap them in a fold or two of old muslin.

THE best cure for low spirits is business—one-half of the melancholy that you run against is caused by indolence and feather beds. The best fun in the world is activity.

A nice Hash, or Curry, from Cold Pork or other Cold Meat.

Cut the meat into small pieces, having a fair proportion of lean and fat. Put into a stew-pan, or a frying-pan,

Hint two ounces of butter or dripping; when hot, add the meat, stir occasionally, and season with salt,

- spice, and pepper. When the meat is hot, put in a tea-spoonful of flour, water sufficient to make a good gravy; let it simmer; and add eschalot, chives, or onions to liking.
- 81 Reef, Mutton, Veal, and Lamb may be done in the same way. For veal, lamb, or pork, the sauce may be kept white, and milk may be used.
- 82 A good Curry may be made in this way, by the addition of Curry Powder.

A FASTIDIOUS taste is like a squeamish appetite; the one has its origin in some disease of the mind, as the other has in some allment of the stomach.

A nice Hash from Cold Venison.

Make a gravy by stewing the bones and trimmings; season with a few peppercorns and some salt; strain, and

Hint thicken it with a bit of butter rolled in flour; add a glass of port wine, and a table-spoonful of mush-

- room catchup, and one of currant jelly. When hot, put in the *Venison*, cut into thin slices. Heat it by simmering slowly, and serve with toasted sippets.
- 84 Should the meat be lean, add a little firm Mutton fat to the gravy, and let it stew before putting in the meat.

At a venison feast Sir Joshua Reynolds addressed his conversation to one of the company who sat near him, but, to his great surprise, could not get a single word in answer; until, at length, his silent neighbour turned to him and said, "Sir Joshua, whenever you are at a venison feast, I advise you not to speak during dinner-time. Through that last question of yours, I have unfortunately scullowed a piece of fine fut, without tasting the favour!"

A nice Stew from Cold Venison.

Make a gravy from the fragments and bones, and add thereto, if convenient, a little strong unseasoned mutton stock, and a bundle of fine herbs. Let this simmer; then skim, and add browned butter, thickened with flour, some catchup, mixed spices, a little claret, if approved, and a spoonful of currant jelly. Take out the herbs, and squeeze in a little lemon; give a boil, and then while simmering add the pieces of Venison, thinly sliced. Garnish with cut pickles; or with slices of lemon, and fried sippets.

OLD Mrs. Darnley is a pattern of household economy. She says she has made a pair of socks last fifteen years, by merely knitting new feet to them every winter, and new less every other winter.

A nice Pasty from cold Venison.

Cut the Venison into small squares, and rub them over with a seasoning of sweet herbs, grated nutmeg, pepper, and salt; line the sides and edges of a dish with thin puff paste, lay in the meat, and add half a pint of rich gravy, made with the trimmings of

pint of rich gravy, made with the trimmings of the venison; add a glass of port wine, and the juice of half a lemon, or a teaspoonful of vinegar; cover the dish with a thin paste, and bake.

87 Pour a little more gravy into the pasty when it comes from the oven. Good, either hot or cold.

88 Pieces of cold Venison are also suitable for deviling."

Aw old gentleman being asked what he liked for dinner, replied: "A keen appetite, good company; something to eat; and a clean napkin."

An Economical and Nice Dish, with Apples boiled.

Cut thin slices of meat from cold spare-rib of Pork, in pieces of about four inches long and two wide; then mix in a plate some pepper, salt, and powdered sage; sprinkle a little of this mixture upon each piece of meat; then make it into a roll about

the size of the thumb; put the rolls on one side for a moment. Then get a pie-dish; lay on the bottom some slices of potatoes about half an inch thick; over these, some slices of onions cut thin; over the onions some slices of Apple, about the same thickness as the potato. If the pie-dish is deep, another layer of each will be required; then place over these layers the meat rolled up; cover it with a nice pudding paste; tie it in a cloth, and boil it in a large kettle. A pudding in a twelve-inch dish will require one hour's boiling. This is much more economical than baking or roasting the spare-rib; the bones can be put into the stock-pot, or be stewed down for gravy.

90 For This may be made into a standing pie, but is not so good in that way. Slices of fat Cold Pork may be used.

Even a pig upon a spit has one consolation: things are sure to take a turn.

Relishable Meat Cakes, from Scraps of Cold Meat, Game, or Poultry.

Take any cold Game, Poultry, or Meat, and to give it a little richness, add a little fat bacon or ham, and an anchovy; mince it fine; season with pepper and salt to liking; mix thoroughly, and make into small cakes, with bread crumbs, yolks of boiled eggs, onions, sweet herbs, curry powder, or any of the forcemeats. Fry the cakes a light brown, and serve them with good gravy; or put the mixture into a mould, and boil or bake it. A nice relish for suppers.

"IT seems," said one dandy to another at a party, "that they give no supper tonight." To which the other coolly replied, "Then I stop my expenses," and coolly took off his new gloves!

Cold Meat of any kind, Game or Poultry, Fish or Fruits, re-dressed as Fritters.

ASCERTAIN the quantity of cold meat you have, and then

1

Hint let there be a little fat with the meat, and chop it into small dice. Squeeze the water from the bread; put in the pan two ounces of butter, lard, or dripping, and two table-spoonsful of sliced onions; fry two minutes, then add the bread, stir with a wooden spoon until rather dry; then add the meat; season with salt and pepper to taste, and a little nutmeg, if approved; stir till quite hot; then add two eggs, one at a time; mix quickly, and pour on a dish to cool. Roll into the shape of small eggs, or as pancakes, egg and bread-crumb them, and fry. Serve plain, or with any appropriate sauce.

93 The above is the process for Cold Meats; for Fish, or Fruits, the seasoning must be appropriate, as a little anchovy, Reading sauce, cayenne pepper, &c., for the former; and sugar, lemon-peel, cloves, &c., for the latter. In the above manner, any kind of scraps may be turned to good account.

WHAT wind does a hungry sailor like best?—One that blows foul, afterwards chops, and then comes with little puffs.

"Toad in the Hole" from Cold Meat.

GET about two pounds of pieces of under-done Beef, Mutton, Veal, or Lamb, and cut them into bits about the

Hint size of an egg; season with salt and pepper;

- make about two quarts of Batter; grease a baking pan well; put in the meat and batter, and place in a slow oven. Cover the meat with the batter, that it may not be dried.
- 95 Cold Boiled Potatoes may be sliced, and placed around the pan.
- 96 Cold Boiled Peas and Beans may also be warmed and served in this manner.

WHEN was beef tea first introduced into England?—When Henry the Eighth dissolved the papal bull!

An Excellent and Economical Family Dinner, served in a homely way.

Take any joint of meat, such as a loin of *Veal*, or a large shoulder of *Mutton*, and prepare it as for roasting. Make

Hint
a suet pudding without eggs, and place it round the side of the dish; fill the remainder of the dish with potatoes, over which place the joint, set upon a trivet, and bake; the gravy of the meat will

be absorbed in part by the potatoes and the pudding.

98 Recommended to the heads of large families.
Serve it in the dish in which it was baked.

"Come here and tell me what the four seasons are?"—Young prodicy responds: "Pepper, mustard, salt, and vinegar; them's what mother always seasons with."

Capital Stew made in a Frying-pan, with pieces of Stale Bread.

Cur in small dice half a pound of solid meat, keeping the bones, if any, for soup; put the frying-pan, which should

Hint be quite clean, upon the fire; when hot, add an ounce of fat; melt it, and put in the meat; season

- with half a tea-spoonful of salt; fry for ten minutes, stirring now and then; add a tea-spoonful of flour; mix all well, put in half a pint of water, and let it simmer for fifteen minutes; then add some stale bread, the pieces of which have been previously soaked, and when hot serve. The addition of a little pepper, or a little pepper and sugar, will be an improvement; or a pinch of cayenne, curry powder, spice, sauces, pickle vinegar, or chopped pickles.
- 100 Salt Meat may be dressed as above, omitting the salt.
- 101 Or, for a change, boil the meat plainly, or with Greens, Cabbage, or Dumplings, as for boiled beef; the next day cut what is left into small dice, put in the pan an ounce of fat, and when very hot, add the following:—Mix in a basin a table-spoonful of flour, moisten with water to the consistence of thick melted butter, then pour it into the pan, letting it remain for one or two minutes until set; put

in the meat, shake the pan to loosen it, turn it over, let it remain for a few minutes longer, and serve.

"HAVE you dheel?" said a lousgur to his friend. "I have, upon my honour," replied he. "Then," rejoined the first, "if you have dised upon your kenour, you must have made but a seasty meal."

A Frugal, Agreeable, and Nutritive Meal for Eight Persons, that will neither Lighten the Purse, nor Lie heavy on the Stomach.

Wash three-quarters of a pound of Scotch barley in a little cold water; put it in a soup-pot with a shin or leg of beef, of about ten pounds weight, severed into Hint four pieces (tell the butcher to do this for you); 102 cover it well with cold water; set it on the fire: when it boils skim it very cleanly, and put in two onions of about three ounces' weight each; set it by the side of the fire to simmer very gently about two hours; then skim all the fat cleanly off, and put in two heads of celery, and a large turnip cut into small squares; season it with salt, and let it boil an hour and a half longer, and it is ready. out the meat with a slice, cover it up, and set it by the fire to keep warm, and skim the broth well before you put it into the tureen. Put a quart of the soup into a basin, put about an ounce of flour into a stew-pan, and pour the broth to it by degrees, stirring it well together; set it on the fire. and stir till it boils, then let it boil up, and it is ready. Put the meat in a ragout dish, and strain the sauce through a sieve over the meat; add, if liked, some capers or minced gherkins or walnuts, &c. If the beef has been stewed with proper care in a very gentle manner, and been taken up at the right moment, you will obtain an excellent savoury meal for eight people. Plenty of hot vegetables according to season.

Capital for schoolboys when they come in with their noses frost-bitten; or labourers hungry from the field.

A courrow fell sick, and sent for a doctor. "I have lost my appetite," said he, in great alarm. "It's not of the alightest consequence," replied the doctor, "you'll be sere to die if you recover it."

A very Economical and Savoury Meal, equal to the most Expensive Dish.

TAKE an Ox Cheek, and prepare it as follows, the day before it is required: clean it and put it in soft water, just warm; let it lie three or four hours, then change Hint it to cold water, and let it soak all night. Next 103 day wipe it clean, put it into a stew-pan, and just cover it with water; skim it well just before it comes to a boil; then put in two whole onions, with two or three cloves stuck into each; three turnips quartered, a couple of carrots sliced, two bay-leaves, and twenty-four corns of allspice, a head of celery, and a bundle of sweet herbs, pepper, and salt. Let it stew gently till perfectly tender, about three hours; then take out the cheek, divide it into convenient pieces suitable for the table; skim and strain the gravy: melt an ounce and a half of butter in the stew-pan; stirinto it as much flour as it will take up; mix it by degrees with a pint and a half of the gravy; add to it a tablespoonful of elder vinegar, or mushroom or walnut catchup. and give it a boil. Serve in a soup dish; or it may be made into a good Barley Broth.

A MISER caught a fly, put it into the sugar basin, and set a plate over it. "What is that for?" said a by-stander. "Hush!" whispered the miser, "If the fly escapes, I shall know that some one has been at my sugar!"

A capital dish of Rice, with the Extract of Bones.

Six pounds or more of *Bones*, of any kind of meat; break them into small pieces, and boil in ten quarts of water for four hours; add three ounces of salt, a small bunch of thyme, bay-leaf, and savory. Put into a stewpan two ounces of dripping, two onions cut thin, and half a pound of carrots, turnips, celery, or other vegetables, cut thin; and half an ounce of sugar; set it on the fire for fifteen minutes, stirring occasionally; add half a pound of oatmeal, and mix well; moisten with two gallons

of stock from the bones; add one pound and a quarter of rice, previously soaked; boil till tender, and serve.

Aw orderly housewife once said to a sluggard, "How do you contrive to amuse yourself?" "Amuse!" said the other, starting, "don't you know I have my house work to do?" "Yes, I see you have it to do, but as it is never done, I thought you must have some other way of passing your time."

A method of Cooking Old Fowls, Pheasants, Black Cock, and other Birds, not fit for Roasting.

LET the Birds be kept as long as possible, hung up where there is a free circulation of air; and, when picked

Hint
105

and prepared for dressing, cover the bottom of a saucepan with slices of good fresh English bacon, upon which lay the bird; then add a pint of good, strong, well-seasoned gravy, place the saucepan upon a slow fire, the cover being on, and let the contents simmer for an hour and a half or two hours, turning the bird occasionally, and supplying more gravy, if necessary; when done, let the contents be put away in a dish to cool. Birds dressed in this manner, are good hot; but they are far better when cold.

cooked in this manner; but require much less time. The principal thing to be attended to is the fire, that it be not too quick, as old birds can only be rendered tender by a gradual process.

107 In roasting Game, the principal desideratum is continuous basting, in which case the fire cannot be too ardent.

A PARTY taking supper at an hotel, a few evenings since, found the poultry rather tough. One genius, after exercising his ingenuity to no effect in trying to dissect an old fowl, turned to the waiter, and asked, "Have you such a thing as a powder-flask?" "No, sir, we have not; do you want one?" "Why, yes: I think the shortest way would be to blow this fellow up!"

A nice way of Warming Cold Fowl or Veal.

BEAT the white of two eggs to a thick froth; add a small

Hint
108

Water, and two table-spoonsful of beer, beaten together until of the consistency of very thick cream. Cut up the Fowl or Veal into small pieces; strew over them some chopped parsley and eschalot, pepper, salt, and a little vinegar, and let them lie till dinner time; dip the pieces in the butter, and fry, in boiling lard, to a nice brown.

109 Cold Fowl and Veal, usually dry eating, may thus be converted into a choice and new dish.

Dr. Mansu says, the best cure for the hysterics is to discharge the servant girl. In his opinion, there is nothing like work to keep the nervous system from becoming unstrung. Some women think they want a physician, when they need only a sarubbing-brush.

A very Cheap way of Potting Birds.

In seasons when Partridges are very plentiful, and cannot be kept, on account of the hot weather, they may be advan-

Hint
110
tageously potted in the following manner. Clean them thoroughly, and season with mace, allspice, white pepper, and salt, in fine powder. Rub every part well; then lay the breasts downwards in a pan, and pack them as closely as possible. Put a good deal of butter on them; then cover the pan with a coarse flour paste, and a paper cover; tie it close, and bake. When cold, cut them into proper pieces for serving, pack them close in a large potting-pot, and cover them again with butter.

111 The Butter which has been used to cover Potted.

Meats will afterwards serve for Basting, or for Paste for

Meat Pies.

A GENTLEMAN was one day disputing with Mirza Mohammed Ibrahim, about the excellence of his cook, of whose fame he was very jealous, and wound up with, "He ought to know something about cookery, for he has been forty years before the fire," "Well," said the Mirza, "he may have been forty years before the fire; but he is raw yet!"

Very nice Scallops from Cold Chicken.

BONE the meat, and mince it small; set it over the fire

Hint
112

Bittle cream, and season with nutmeg, pepper, and salt; then put it into scallop shells, and fill with crumbs of bread, over which put some bits of butter, and brown before the fire.

113 Cold Veal may be done the same way. Either Veal or Chicken looks and eats well, served thus; or lightly covered with Bread-crumbs, fried; or they may be put on in little heaps.

WHY is the first chicken of a brood like the foremast of a ship?—Because it's a-Hittle for'ard of the main hatch!

Fricassee from Cold Chicken or Fowl.

Cur up the Chicken, and put it to simmer in a little gravy, made of some of the water in which it was boiled,

Hint and the head, neck, feet, liver, and gizzard, stewed well together; an onion, some pepper, and a faggot of sweet herbs. Keep it hot, while you thicken the sauce in this manner:—Strain it off; put it back into the saucepan, with a little salt, nutmeg, and a bit of butter rolled in flour; give it a boil. Now add a little cream, and stir it over the fire; but do not boil again. Pour the sauce upon the chicken, and add some small nicely fried forcement balls. Garnish with thin slices of lemon.

"I REGARD the discovery of a new dish as a far more interesting event than the discovery of a star; for we have always stars enough, but can never have too many dishes. And I do not regard the science as sufficiently honoured or represented among us, until I see a Cook eligible for Parliament."—Times.

Broiled Cold Chicken or Fowl.

Hint
115

them right down the back, then rub them with egg and bread-crumbs, and sprinkle with clarified butter, over which some more bread-crumbs, and broil over a clear gentle fire.

116 The Neck, Feet, and Gizzard, may be boiled down, with a small quantity of onion and carrot, previously browned in butter, to make gravy; and the liver, after having been simmered with them for five or six minutes, may be used to thicken it after straining. Season with

lemon-juice, cayenne, and a little minced parsley; thicken with arrow-root, or flour and butter.

a little good plain gravy, thickened and flavoured with a tea-spoonful of mushroom powder, mixed with half as much flour, and a little butter. The bird should be pressed as flat as possible, that the fire may take equal effect, and to this end, the legs should be trussed like those of a boiled fowl, and the breast bone may be removed.

118 Cold Fowls may be Broiled and Deviled.

A roon emaciated Irishman, having called in a doctor as a forlorn hope, the latter spread a huge mustard plaster, and clapped it on the poor fellow's breast. Pat, with a tearful eye, looking downward upon it, said:—" Docther, docther! it strikes me that's a dale of mustard for so little mate!"

Sausages from Cold Fowl, Turkey, or Veal.

Hint grated bread, ham, a little parsley, lemon-thyme, and chives. Mix these with pepper, salt, pounded mace, egg yolk, and flour. Roll and fry.

120 These sausages, made in small quantity, form an excellent Garnish to a Fricassee, or to Minced Veal.

Mr. Jenkins was dining at a very hospitable table in the country, but a piece of bacon near him was so very small, that the lady of the house remarked to him, "Pray Mr. Jenkins, help yourself to the bacon; don't be afraid of it!" "No, indeed, madam, I shall not be. I've seen a piece twice as large, and it didn't frighten me a bit."

An excellent Hash from Cold Roast Fowl.

Cut a cold roast Fowl into pieces, and put the trimmings into a saucepan, with two or three eschalots, some fine

Hint
121

herbs, a bay-leaf, pepper, salt, a slice of lean ham, and a little stock, or gravy; simmer this for half an hour, then strain it off. Put a little brown gravy into another stew-pan, to which add the above gravy; let it boil a minute, and then put in the fowl. Before serving, squeeze in a little lemon-juice.

MRS. BROUGHAM, mother of the ex-Chancellor, was a most excellent and thrifty housewife. On one occasion she was much troubled with a servant addicted to dish oreaking, and who used to allege, in extenuation of her fault, "It was crackit before." One morning little Harry tumbled downstairs, when the fond mother, running after him, exclaimed, "Oh, boy, have you broken your head?" "No, ma," said the future Chancellor, "it was crackit before."

Cold Roast Fowls Fried, with warmed Vegetables.

BEAT the yolks of two eggs, with butter, mace, nutmeg, &c. Cut the Fowls into joints, and dip them in this, and roll the egged pieces in crumbs and fried parsley.

Fry the cut pieces nicely in butter, or clarified dripping, and pour over the dish any white or green vegetable, chopped, and made hot. Parmesan Cheese, grated, may be used to give a piquant flavour.

123 Slices of Bacon may be fried and sent to table with this.

124 The pieces of Fowl, instead of being fried, may be warmed in a Dutch oven.

Eddie (a very smart boy): "Pa, how many chickens are there on this dish?" Parent: "Two, my son." Eddie: "No, there are three. This one is one, and that is two—and one and two make three." Parent: "Well then, your mother may have one; I'll take the other, and you shall have the third for your dinner."

A Delicate Dish from Cold Fowl or Veal.

Stew a few small mushrooms in their own liquor, and a bit of butter, a quarter of an hour; mince them very small,

Hint
125
and add them, with their liquor, to minced Veal, or parts of Fowl, with a little pepper and salt, some cream, and a bit of butter rubbed in a little flour. Simmer three or four minutes, and serve on sippets of bread.

THE best description of weakness we have ever heard, is contained in the wag's prayer to his wife, when she gave him some thin chicken broth, that she would try to coax that chickes just to wade through the soup once more!

Deviled Fowl, Duck, Goose, Turkey, &c., Meat, Bones, &c.

The Legs, Rumps, Backs, Gizzards are the parts for "deviling." But, besides these parts of birds, pieces of Hint

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126

The Ment must be boiled on a strong clear fire, and served upon very hot plates. The ment must be scored, that the hot seasonings

may find their way to the inner parts. The seasonings consist principally of cayenne, with salt, curry, mushroom, anchovy, or truffle powder.

127 When a Moist Devil is desired, the proper sauces are Grill, Anchovy, or anything very piquant, with Indian Gherkins finely chopped, or Chow-Chow Pickle.

128 Take the Rump, Gizzard, and Drum-stick of a Turkey, and rub them with seasoning of salt, pepper, and cayenne. Broil them, and while as hot as possible, cut into pieces; pour over a spoonful of mustard, ditto of melted butter, ditto of soy, ditto of lemon-juice, and some gravy, mixed, and made very hot.

Dr. Franklin was once endeavouring to kill a turkey by electricity, when he received the whole force of the battery himself. Recovering, he good-humouredly remarked, that instead of killing a turkey, he had nearly put an end to a goose.

An Excellent and Economical Dish of Stewed Rabbits, Bacon, and Onions.

Take a pipkin, having a tightly fitting cover, and of sufficient size to hold a couple of *Rabbits*, cut into small

Hint pieces, with four middling sized Spanish onions, in thin slices. Put a layer of onion in the bottom

129 of the pipkin; on this a layer of the pieces of Rabbit, previously seasoned with salt, pepper, and any other favourite condiments; cover with a second layer of onions, then rabbit again, and so on until the whole of the rabbit is laid; then a layer of Bacon or Ham, and over the whole a final layer of onion. Put the cover on, and stew gently for two hours, either in a slack oven, or upon a hot plate or hearth.

130 As no water is added, should the pipkin be placed on the fire, the stew will be liable to burn. When ready, let it be turned out into a dish, and served immediately. It will be found to supply a delicious, tender, succulent, moist dish—far superior to the insipid, dry, stringy, boiled rabbit and onion sauce of ordinary cookery.

131 Emplish onions answer very well; and should the gravy, of which a large quantity will be produced, be required to be slightly thickened, a tea-spoonful of Flour should be added to the seasoning when it is rubbed over the pieces of rabbit.

A GAMEREEPER, writing a letter to a friend, determined to send him some rabbits.
"I have the pleasure to send you some rabbits.—" "Tell me," said he, to a companion,
"how many b's are there in rabbits?" "That depends upon circumstances," replied
the rustic oracle; "how many rabbits are you sending?" "Four." "Then eight b's,
of course, two for each rabbit." The keeper, therefore, wrote, "I have the pleasure to
send you some rabbobbbbits?"

Hashed Hare, Rabbit, Turkey, Fowl, Pheasant, &c.

Cut the remains into pieces of moderate size; put them into a clean dish, and pour all the cold gravy over them.

Break the bones, and put them with the trimmings Hint. into a saucepan of broth or water, enough to - 132 cover them; add an onion cut in slices, half a tea-spoonful each of white pepper and salt, and a blade of mace; boil it gently for an hour; then strain off the liquor through a sieve into a basin; and when cold, take off the cake of fat from the top, and mix the gravy in a basin with two tea-spoonfuls of flour; then let it boil gently for a minute or two. Lay the meat in a stew-pan, strain over it the gravy, and place it near the fire to simmer, without boiling, for about half an hour. Five minutes before it is done, put in some stuffing. Serve with the slices of stuffing, and sippets of toasted bread, at the sides.

133 With Hashed Hare, put a little Currant Jelly. If you have no Stuffing left, make a little, and fry or bake it; or boil with the liquor a few sweet herbs, and a little lemon-peel.

An Irish pedier asked an itinerant poulterer the price of a pair of fowls. "Six shillings, sir." "In my country, my darling, you might buy them for sixpence a proce." "Why don't you remain in your own dear country, then?" "'Case we have no streeters, my jewel," said Pat.

Pulled Cold Turkey, or Fowl.

DIVIDE the meat of the breast by pulling it, instead of

cutting; then warm it gradually in a little white gravy,

Hint

add a little cream, grated nutmeg, salt, and a
little flour and butter. While this is being done,
broil the drum-stick, and put into the dish with
the above round it.

Good intentions are at least the seed of good actions; and every man ought to sow them, and leave it to the soil and the seasons whether they come up or no, and whether he or any other gathers the fruit.

Very nice Patties from Cold Turkey, Fowl, Pheasant, &c.

MINCE the white part of the flesh, and mix it with a

Hint
135
little grated ham. Stew this in a little good
gravy, or melted butter. Put a spoonful of cream
to the mince, and season with white pepper, salt,
and mace.

136 Patties may be made of cold Lamb, Veal, Turkey, Fowl, Fowl and Ham, Pheasant, Guinea Fowl, Hare, Rabbit, &c., and of Lobsters, Oysters, Shrimps, &c.

137 Patties may be either baked in their paste, without the intervention of a pan, having a piece of paper under each; or they may be baked in tin or earthenware pans of various forms. Those baked in pans will generally be most approved, because the paste will be more delicate; or the paste may be baked separately, and the meat afterwards put upon it. Puff paste should be employed.

138 Or, Patties may be made with Fried Bread. Cut the crumb of a loaf into square or round pieces, nearly three inches high, and cut bits the same width for tops; mark them neatly with a knife; fry the bread of a light brown colour in clarified beef dripping, or fine lard. Scoop out the inside crumb, taking care not to go too near the bottom; fill the space with the minced meat; put on the tops, and serve upon a napkin.

139 Patties of Forcemeats, such as those compounded of Sweetbreads, Herbs, and Panada, or any other light forcemeat, must be united with the yolk and white of egg, and baked in the paste. When baked, the covers must be

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removed, and some rich Sauce poured in; or it may be introduced through a small funnel.

A sallor went to a conjuror's exhibition. There were to be fireworks at the conclusion; but they accidentally exploded, and blew up the room. The sailor fell in a potato field, just outside, unhurt; he got up, and shook himself, and walked back towards the room, exclaiming, "Confound the fellow, I wonder what he'll do next!"

Ducks Stewed with Red Cabbage.

Cur the cold Ducks into convenient pieces, and warm them very gradually in a good clear gravy, by the side of

Hint the fire. Shred some Red Cabbage very fine, wash it, and drain it on a sieve; put it to stew with a good proportion of butter, and a little pepper and salt, in a stew-pan closely covered, shaking it frequently. If it should get too dry, add a spoonful or two of the gravy. When well done and tender, add a small glass of vinegar; lay it on a dish; place the pieces of duck upon it, and serve.

A MAN whose first wife was remarkably neat married a slut. On one occasion she mustered resolution to rub down the old mahogany table. Her good man sat quietly regarding her until she had done, when he burst into tears. She desired to know what had affected him in so unusual a manner? "The sight of that table," said he; "for I now recognise it as an old acquaintance, and it awakens reminiscences of days that are gone, for it always looked thus when my first wife was living." It is unnecessary to say that the insuited lady bounced out of the room and declared, as she slammed the door behind her, that she would make herself a slave to no man.

Ducks warmed, with a Purée of Carrots.

Scrape and cut in quarters eight or nine Carrots, boil them very tender, put them in a sieve, and when drained,

Hint stir them well on the fire, with a good proportion of butter; when well mashed, and the butter begins to fry, put in half a ladle of clear soup or gravy, and add a little salt, and a small bit of sugar; rub the whole through a tammy into a dish; warm it again in a stew-pan, and stir it well on the fire with a wooden spoon. Having, during this process, warmed the pieces of Duck in gravy, set the whole upon a dish; lay the duck upon the top.

Ir order were observed for every one to mend his own heart or house, how would personal amendment by degrees produce family, city, country, kingdom, reformation! How soon are those streets made clean. where every one success before his own door.

Cold Duck Stewed with Peas.

Put a pint of good gravy and a pint of green peas together in a stew-pan, and let them stew until the peas are soft; then add a glass of red wine, or this may be omitted. Add some onion chopped small, or garlic, if liked. A little more gravy, to make up the loss by stewing. Season with lemon-peel, sweet herbs, cayenne pepper, and salt. Put in the Duck, and warm gently, under a close cover. Add a little walnut catchup, and serve hot.

143 For a nice variation of this dish the *Peas* may be *Stewed* in *Cream Sauce*, with two yolks of eggs beaten in a little cream, and served in a dish with a border of mashed potatoes.

SERVANTS in America object to answer a bell; they hold it unfit that Christians should be spoken to with a tongno of metal. Stamping or knocking is the usual way of calling them. A gentleman having company rang a spring bell, which steod upon the sideboard. He rang repeatedly; at last the servant opened the door, popped his head in, and said, "The more you ring, the more I won't come."

Excellent Dishes of Hashed Duck, or Goose, &c.

Cut the bird into pieces, as in ordinary carving; skin, and soak the pieces in a little hot gravy, set by the side of the fire. Add a small glass of wine, and sufficient mixed spices to give the sauce a high relish. Or, add a gravy of the trimmings to some onions nicely fried; thicken it, when strained, with butter browned with flour; stew the Duck gently, and serve with the seasoned sauce, upon a deep dish, with fried sippets.

145 For Goose, a little Sage should be added to the onion sauce.

A NOBLE lord asked a clergyman once, at the bottom of his table, why the goose was always placed near to the parson? "Really, my lord," said the clergyman, "I can give no reason for it; but your question is so odd, that I shall never see a goose in future without thinking of your lordship."

An excellent Hash from Cold Wild Fowl, Partridges, Pheasants, &c.

CARVE as for the table, and soak the pieces till hot in

Hint
146

Bravy, thickened with bread-crumbs, and seasoned with salt, mixed spices, a glass of claret, and a spoonful of lemon-pickle or orange-juice. Garnish with fried sippets.

147 For Partridges or Pheasants, use white pepper, and white wine.

148 A good Sauce for warming Wild Fowl may be made as follows:—Simmer a tea-cupful of port wine, the same quantity of good meat gravy, a little eschalot, and a bit of mace, for ten minutes; put in a bit of butter and flour, give it all one boil; then place it on the side of the hob, and steep the pieces of fowl to warm.

149 For a good common Hash of Wild Duck, or Teal, boil the skin and trimmings in some broth or gravy, with a couple of lightly fried eschalots; then strain, heat, and thicken it slightly, with a little brown gravy, or browned flour; add a wine-glassful of port wine, some lemon-juice, and cayenne; warm the birds thoroughly in it, and serve as soon as they are hot.

150 Ducks may also be re-dressed as Curry, Brown Ragout, or Stew-soup.

"I ADVISE you," says Johnson, "and I advise you with great earnestness, to do nothing that may hurt you, and to reject nothing that may do you good. To preserve health is a moral and religious duty; for health is the basis of all social virtue; we can be useful no longer than when we are well."

Ragout from Cold Wild Duck or Teal.

Score the breasts, and rub into the incisions mixed spices and cayenne pepper; squeeze lemon-juice over them.

Hint
151
Warm them very gradually in a good brown gravy.
Take out the Birds, and keep hot before the fire;
then add a glass of wine, and three finely-shred
eschalots to the gravy; pour it hot over the birds, and
serve.

Miss Chaistian, a neighbour of Southey's, knew of a cockatoo turned away by its first owner for its determined hatred of a little girl; by its second, because it disturbed a whole hospital with its screams; and by its third, a married lady, because the bird chose to be jealous of her husband!

Delicious Stew from Cold Roasted Moor-fowl.

Cut them into joints, and warm the pieces by stewing very gently. Brown some butter and flour, and put it to some good gravy, seasoned with pepper, salt, mace, and two cloves, pounded; boil the sauce, and put in the Fowl to warm. Just before taking them from the fire, add a spoonful of mushroom catchup.

EVERYONE sees how preposterous it would be for his shoes to be made upon another man's last. But how many a one is there who thinks that his shoe ought to fit energybody's foot!

A Delicious Entrée from Cold Grouse, Pheasants, or Partridges.

Cut the Birds, and take away the skin and fat; put the skin and trimmings into a stew-pan, add two or three sliced eschalots, a bay-leaf, a small blade of mace, and a few peppercorns; then pour in a pint or rather more of good veal gravy, or strong broth, and boil it briskly, until reduced nearly one-half; strain the gravy, and skim off the fat; return to the stew-pan, and put in the pieces of bird to warm gradually on the hob. When hot, take out the pieces, and lay in the centre of a dish; squeeze into the sauce a little lemon-juice, and a sprinkle of cayenne. Give the sauce a momentary boil, and pour it over the bird. Serve with fried sippets.

154 As the spongy substance in the inside of the Moor-fowl is apt to become bitter when the birds have been long kept, it should be removed.

155 The dish, thus prepared, may be garnished with Liver Sausages, made as follows:—Chop one pound of calf's liver with ten ounces of fat bacon, and six ounces of bread crumbs; season with black pepper, salt, grated nutmeg, and lemon-peel, some parsley, thyme, one bayleaf, and some sweet basil, all chopped fine; add the yolks of three eggs, mix the whole thoroughly, and then form

into round or oval sausages, wrap in pig's caul, and fry of a brown colour.

MANY who think that they are proceeding at quick time in the right direction, are, owing to a squint in the intellect, making all speed in the wrong way.

Pheasant, Stewed with Artichokes.

Take veal broth, enough to cover the bird; make it hot, and put in some parboiled Artichoke Bottoms, a bit

Hint of mace, a glass of white wine, and season with pepper and salt, a little lemon-juice, butter and flour. Before adding the wine and lemon-juice, put in the pieces of Pheasant, and let them stew gently, until warmed. Then lay the bird in the centre of a dish, and pour the hot sauce over it. A few forcement balls set round the dish will be an improvement.

THE papers offer an encouragement to their readers to persevere in getting through work, by stating that—"An old lady in Holland, whose sole occupation was housewifery, Erubbed her sitting-room floor until she fell through into the cellar." She has since expressed her determination to scrub the ceiling until she gets back again!

A nice Breakfast, Luncheon, or Supper Dish, from Cold Woodcock.

Cur up the Woodcock, and warm it in a gravy made as follows:—Beat up the entrails, and mix them in a sauce

Hint
157

of red wine and water, a spoonful of vinegar, and a sliced onion; to which add butter and flour; boil this for a minute or two, and then put in the bird; when hot, lay the pieces of bird upon a slice of buttered toast, and pour the sauce over the whole.

158 Snipes may be served in the same way. So may Pee-wits and Plovers.

Thus, the most precious of all possessions, is commonly the least prized. It is, like health, regretted when gone, but rarely improved when present. We know it is not recoverable, yet throw it wantonly away. We know it is fleet, yet fall to catch the current moment. It is the space of life, and while we never properly occupy its limits, we nevertheless murmur at their narrowness. It is the field of exertion, and while we continually leave it fallow, we yet sorrow over our stinted harvest.

Very nice Pasties from Cold Meat and Potatoes.

THESE pasties may be made covered with paste, three-

cornered in shape, as in the Cornish fashion; or be made in tin moulds, the meat being laid in the bottom, Hint and potatoes, mashed, upon the top, as in what is 159 commonly called "Sanders." These moulds are sold at the ironmongers' shops. Cut, trim, and season the meat, and lay it in the mould, as if making a pie, or A little fat should be secured for the meat pudding. potatoes. Add water or gravy, cayenne and catchup, or whatever kind of seasoning is best adapted to the meat used, at discretion; also mushrooms, catchup, or currypowder, with Veal; and with Fish, a little Harvey's sauce. Put the perforated cover down into the mould, and upon it, to the thickness of three or four inches, rising conically, heap potatoes mashed with milk, and a good bit of butter; season with pepper and salt, and a little shred onion, if liked. Potatoes left from previous days may be thus used. Bake until the potato crust is nicely browned, and have ready a little nice gravy to serve with the meat.

160 Fig. If the pasty is to be Baked in a Paste, the tin mould is quite unnecessary. Cut and season the meat; roll out the paste, in the form of a large circle; cover one-half of it with a thin layer of cold mashed or sliced potatoes; over this, a thick layer of meat, and a little gravy, if the meat is very lean, or dry; over the meat a final layer of mashed potatoes, stuck with bits of butter, or cold fat meat; pepper and salt; turn one-half of the paste over this, and nip the edges with the finger and thumb. Bake until the paste is a nice brown.

161 Beef, Mutton, Veal, Veal and Oysters, Pork, Hare, Rabbit, all other kinds of Game, Poultry, and Fish, may be re-dressed in this manner.

162 The same baked in deep dishes, with a savoury Paste Crust, produce excellent Meat and Potato Pies.

"I NEVER thought an angry person valiant. Virtue is never added by a vice. What need is there of anger and of turnult, When reason can achieve the same, and more?"

A delicious Pie of Sheep's Head and Trotters, to be eaten Cold.

Scald and clean a Sheep's Head and Trotters; parboil them, and when cold, cut off all the meat in square bits;

Hint season with pepper and salt, and a little finely-minced onion. Pack the meat closely into a pudding dish or shape, adding some bits of butter; and fill the dish with some rich highly seasoned gravy, or with some of the liquor that the head and feet were boiled in. Cover with a plain paste, and bake for an hour. To be served cold, the pie to be cut into slices, like potted meat, and garnished with curled

164 Remnants of Ox Cheek and Tongue, Calf's Head, Tongue, and Brains, &c., may be made into pies in the same manner.

parsley.

A Scorch family, removed to London, wished to have a sheep's head, prepared as they were accustomed to at home, and sent a servant to the butcher's to procure one. My gude man," said she to the butcher, "I want a sheep's head." "There's plenty of them," replied he; "choose which you will." "Na," said she, "that winna do; I want a sheep's head that will sing (singe)." "Go, you idiol," said he, "who ever heard of a sheep's head that could sing?" "Why," replied she, in wrath, "it's ye that are the idiot; for a sheep's head in Scotland can sing; but I discover yer English sheep are just as grif fules as their owners, and they can do mathing as they other.

A Medley Pie, of Cold Roast Meat and Apples, Leicestershire Fashion.

Cur some Apples into quarters, take out the core (preserving the pips, and sticking them into the pulp); cut thick slices of cold fat Bacon, and any sort of cold roasted meat; season with pounded ginger, pepper, and salt; put into the dish a layer of each, and pour over the top a large cupful of ale; cover the dish with a paste made with dripping or lard; bake until nicely browned.

The three sweet fire-side sounds—the song of the tea-kettle; the chirping of the wicket; and the purring of the cat.

A nice Pie of Cold Veal, or Chicken, and Ham.

LAY a crust into a shallow tart-dish, and fill it with the

meat prepared as follows:—Shred cold Veal or Fowl, and half the quantity of Ham, mostly lean; put to it a little cream; season with white pepper, salt, a grate or two of nutmeg, and a bit of garlic or eschalot, minced as fine as possible. Cover with crust, and turn it out of the dish when baked; or bake the crust with a basin inside to keep it hollow; warm the meat with a little cream, and put it in when the paste is sufficiently baked.

167 Another, and a very nice kind of Veal or Chicken Pie, may be made by scalding some parsley that is picked from the stems, and squeezing it dry; chop, and lay it at the bottom of the dish; then put the meat; then parsley again, and so on, in layers. Pour into the dish new milk, but do not let it touch the crust. When ready, add a little scalded cream; or the latter may be dispensed with.

We are but farmers of ourselves; yet may If we can stock ourselves and thrive, display Much good treasure for the great rent day.

An Excellent Pie from the Remains of a Calf's Head.

Cur all the flesh from the bone, and cut into square bits; put a layer of Ham, either cold boiled, or lightly broiled in slices, at the bottom of the dish; then Hint some pieces of the Head, well seasoned with pepper 168 and salt, and a little of the brain sauce, if any; put here and there forcemeat balls, or veal stuffing, and hardboiled eggs cut into slices; and so on until the dish is full. Make a gravy, by stewing a knuckle of veal till tender, with two onions, a faggot of herbs, a blade of mace, and six peppercorns, in three pints of water; let it simmer, with the bones in it, removing sufficient meat to make balls for the pie. Add the rest of the meat to the flesh of the head. Put a little of the gravy into the dish, cover with a tolerably thick crust, and bake in a slow oven. When done, fill up with gravy, but do not cut the pie until it is cold.

169 Or, Oysters and Mushrooms may be introduced, and the pie be eaten warm, instead of cold.

170 Small pies may be made to eat hot, which, with high seasoning, *Truffles*, *Morels*, &c., will be found very nice.

171 The cold pie will keep several days, and slices of it make a pretty side-dish, garnished with parsley.

172 Calf's Foot or Cow Heel may be used instead of knuckle of veal; but these make the pie drier and harder.

173 Pickled Tongues of calves' heads, or sheep's heads may be cut in to vary the colour and improve the flavour, instead of, or in addition to, Ham.

A CALF fed for the London market is said to consume as much milk as would make a hundredweight of cheese.

Sea Pie; a Capital Dish.

Make a thick pudding crust; line a dish with it; put a layer of sliced onions at the bottom; then a layer of salt

Hint
174

Beef, cut in slices, with a fair proportion of fat;
next, a layer of sliced potatoes; then a layer of
Pork, and another of onions; strew pepper over
all; cover with the crust, and tie down tightly with a cloth,
previously dipped in boiling water, and floured. Boil for
two hours, and serve in the dish.

Wan your learning like your watch, in a private pocket, and don't pull it sat to show that you have one; but, if you are asked what o'clock it is, answer secondingly.

Pork Pies of Meat left after trimming Flitches, &c.

Prepared for salting into small pieces, together with

Hint
175

the sweet bone; keep the fat and lean separate, and season both with pepper and salt; then raise the crust, and when ready, fill the pies closely with layers of lean and fat, those of the lean being of greater depth

than of the fat. Unite the lids firmly to the sides, and bake. Add no water or gravy.

It is better to be laughed at than ruined; better to have a wife who, like Martial's Mamurra, cheapens everything and buys nothing, than to be impoverished by one whose vanity will purchase everything, but whose pride will cheapen nething.

A capital Pie from Goose Giblets.

CLEAN the Giblets of one, two, or three Geese; cut the legs in two, the wing and neck into three, and the gizzard Hint into four pieces; stew them well; preserve the liquor, and set the giblets apart until cold; season them with black pepper and salt, and put them into a deep dish; cover with paste, and bake in a moderate oven. In the mean time, take the liquor the giblets were stewed in, skim it free from fat, put it over a fire in a clean stew-pan; thicken with a little flour and butter, and season with pepper and salt, and the juice of half a lemon; add a few drops of browning; strain through a fine sieve; when the pie comes from the oven, pour some of this into it through a funnel.

177 If If you have any cold Game or Poultry, it may be cut into pieces, and included in the pie; the Bones may be stewed with the Giblets.

A TRAVELLER was lately boasting of the luxury of arriving at night after a hard day's journey, to partake of the enjoyment of a well-cut ham, and the left leg of a goose. "Pray, Sir, what is the peculiar luxury of a left leg?" "Sir, to conceive its luxury, you must find that it is the only leg that is left!"

A "West Country" Squab Pie.

This is made with good plain paste, Apples pared and cut into pieces, onions sliced, and pieces of Mutton tolerably

Hint
178
fat. Slice the onions and apples, cover the bottom
of the dish with them, well intermixed, strew over
them some sugar; and then lay upon them some
mutton chops, or slices, seasoned with pepper and salt;
then more apple, and so on, until the dish is full. Add
water in quantity proportionate to the size of the pie.

VIETUE comes from industry quite as much as from morality. "An idle head is Satan's workshop;" and let a man do nothing for a fortnight, the old adversary will get possession of his pate, bring in a stock of evil thoughts, start the machinery of low passions, and commence his regular business of producing sin.

Very Savoury Puffs from Cold Meat and Potatoes.

Take the Cold Potatoes, mash them, roll them fine with a rolling-pin, and dust with a little flour; break an egg upon the potatoes, mix all well together, and make into a paste of the same thickness as for paste for ordinary pies, stiffening with a little more flour, if necessary; roll it out in portions of convenient size; put the seasoned meat upon these portions, and fold in the usual puff form; pinch the edges together, and fry them slowly on all sides.

180 For Supper or Luncheon, these Paffs are excellent; or as a bottom or side dish, to help out a spare dinner.

There are some members of the community, that are like a crumb in the mouth; if they go the right way they afford a little nourishment; but, if they happen to go the wrong way, they cause a deal of trouble.

Various ways of Cooking and re-Cooking that unmanageable dish, Ox-heart.

This and clean the *Heart*, and wipe it dry; fill the cavities with a stuffing made thus:—Crumbs of bread (the quantity must depend upon the size of the heart), chopped suct or butter, say about two ounces, parsley and sweet marjoram, chopped lemon-peel grated, pepper, salt, and nutmeg, with the yolk of an egg; mix, and fill the cavities of the heart. Serve it with gravy, melted butter, and currant jelly. Prepared in this way, it may be either baked or roasted, and will require a quarter of an hour for each pound weight.

182 Or, clean and cut the *Heart* in large pieces lengthwise. Put these into a stew-pot with cold water and salt, and carefully skim away the blood, which will rise in large quantities; parboil; take up the parboiled

pieces, and carve them into mouthsful; strain the liquor, and return the cut meat, with plenty of shred onion, a shred head or two of celery, pepper, and allspice, and a dozen or more peeled potatoes, or some sliced carrots. This is a nourishing and economical Stew-soup, and half a full-sized bullock's heart will be sufficient to make it.

183 For, cut into pieces lengthwise, the pieces not being thicker than half an inch; *Broil*, with a piece of fat or bacon, for ten minutes; serve with a little currant jelly and butter, under the slices.

184 Or, wash in several waters, cut it into piece lengthwise; take a baking dish, and lay some slices o potatoes at the bottom, then a few slices of bacon, then the pieces of heart, another layer of bacon; season each layer to liking, and fill up the spaces with veal stuffing made into balls; add water, and Bake about an hour.

185 Kidney and Heart may be mixed, or the flesl of Cow-heel be mixed with either heart or kidney.

186 Calf's Heart may be dressed in the same way or be stuffed with veal stuffing, and Baked upon potatoes

187 Cr, Bullock's Heart, stuffed as for baking, may be Boiled. Small hearts, as of Sheep, Lambs, &c., may be stuffed, enclosed in paste, with a bit of fat bacoverapped round them, and Baked, like Savoury Dumplings

188 Cold Heart may be Hashed the same as Bee or Hare, the stuffing being mixed with the gravy, an accompanied by Currant Jelly.

"Why do you not hold up your head as I do?" inquired an aristocratic lawyer of labouring farmer. "Squire," replied the farmer, "look at that field of grain. All it valuable heads hang down like mine, while those that have nothing in them star upright like yours."

Various Methods of Cooking Ox, Calf, Sheep, Laml Pig, and other Livers.

THE claims of Ox Liver, as an article of food, are no

Hint supply a capital breakfast relish:—Slice, season well with pepper and salt, and Broil over a clear fire; rub cold butter on it, and serve hot, with small slices of fat bacon. Calf's Liver in the same way.

190 Ox Liver may be made into excellent and savoury Skin Puddings:—Boil the liver and grate it; mix, in equal quantities, grated liver, grated bread, and minced suet; season well with black pepper, a little grated nutmeg, salt, and a glass of rum. Half fill the skins, and manage them in the same way as other skin puddings. Some persons use double the quantity of suet, or add some bacon fat, chopped fine.

191 Proof. into excellent Paste Puddings, being cut into slices, with bacon, seasoned with salt and pepper, chopped onion, &c. The liver should be dipped into flour, and be laid alternately with slices of bacon in the pudding, which should be made in a dish, a little water or gravy added, and Boiled. Sheep, Lamb, and Pig Livers, may be dressed the same way. Ox Liver and Kidneys may be combined in Puddings, being browned and seasoned in a frying-pan with bacon fat first, but not fully cooked; then put into the pudding, and boiled.

192 Ox or Calf's Liver Fried with Bacon:—Cut some liver into slices about half an inch thick; melt two ounces of nice clear dripping in a frying-pan; dredge the sliced liver with flour, and fry it over a pretty quick fire. Then fry rashers of Bacon; lay the liver in a hot dish, and the bacon upon it; fry, and place round it, if liked, onions shred fine and nicely browned. Or garnish with crisp parsley, and the edges with sliced lemon. Or serve with melted butter. Or pour over the liver and bacon, a sauce made of a little butter and flour, as for rump steaks.

193 Calf's Liver may be dressed with Herbs in the following manner:—Clean and drain a good quantity

of spinach leaves, two large handfuls of parsley, and a handful of green onions. Chop the parsley and onions, and sprinkle them among the spinach. Set them all on to stew, with some salt, and a bit of butter, the size of a walnut; shake the pan when it grows warm, and let it be closely covered over a slow fire, till done enough. Broil the slices of liver, and Fry rashers of bacon and eggs; put the latter on the herbs, the other on a separate dish.

wipe it; then cut a large hole in it, and stuff it with crumbs of bread, chopped anchovy, herbs, a good deal of fat bacon, onions, salt, pepper, a bit of butter, and an egg; sew the liver up; then lard it, or wrap it in veal caul, and roast it. Serve with good brown gravy, and currant jelly. Or it may be larded upon the surface, or have large thin strips of highly seasoned bacon skewered on to it. Or it may be wrapped in well-buttered paper, and be roasted gradually before a clear fire, being constantly basted.

195 Res Bits of the Liver may be trimmed off, floured, and lightly Fried, with a sliced onion, and stewed down for gravy in water, with the addition of a few peppercorns, and a small bunch of herbs, salt, and any kind of approved catchup, or pickle.

196 Calf's Liver may be Stewed in good broth or gravy, heated very gradually; when it comes to a simmer, add a sliced carrot, a small onion cut in halves, a little parsley, and mace; stew very gently; thicken the gravy with butter rolled in flour; and add a little white wine, if agreeable; take out the herbs, and season.

197 For Calf's Liver may be Steeped in Vinegar and Water for half an hour; then cut into thin slices, rolled in flour, fried very crisp, and served with Fried onions, without any other sauce.

198 Calf, Pig, Sheep, Lamb, Poultry, or Game

Livers, may be made into Stuffing, by being added to ordinary Veal stuffing, in any proportion that is found agreeable. Or may be Curried, to which refer.

199 The Livers of Poultry, Game, &c., may be made into a Ragout:—Soak them in water, and clean them; put them into a saucepan with gravy, pickled mashrooms, or a little catchup, and a bit of butter rolled in flour or pure starch; season with pepper and salt; stew for ten or twelve minutes. The Liver of a Turkey may be broiled, and set in the centre of the dish, with the other livers, or fried sausages, round. Garnish with lemon.

200 For Small Livers of any kind may be made into a very useful Liver Sauce:—Boil the liver of a fowl, &c., a few minutes in water, and rub it through a sieve, with a part of the water in which it has been boiled; then make some melted butter, adding a little cream; and when it is hot, put the grated livers into it, seasoning with pepper, salt, grated lemon-peel, and nutmeg. This is usually eaten with roasted fowl, being poured over it.

201 Livers of Fish are variously used in Fish Sauces, and will be economised in various ways in our instructions respecting Fish.

STEMEN SMITH was once dining with a French gentleman, who had been before dimer indulging in a variety of free-thinking speculations, and had ended by avowing bimed a materialist. "Very good soup this," said Mr. Smith. "Out, Monster, Cest coulints," was the reply. "Pray, sir, do you believe in a cook?" inquired Mr. Smith.

Various Ways of Serving Tripe.

The time required for dressing Tripe, depends upon the degree to which it has been prepared by the tripe dealers.

In general, an hour's boiling will be sufficient; but tripe that has not been prepared by previous boiling, will take three to five hours to make it tender. Raw tripe should be first boiled in plain water for two hours; then be taken out, and allowed to get cold, and any collection of fat scraped off, before it is stewed in milk and water.

203 To Boil Tripe, cut it in pieces of moderate si and simmer it in milk and water until tender, and the m thickish. Peel and boil a dozen or more button onio Dish the tripe in a deep tureen, thicken the milk with flo and put the onions to it; or stew the onions in the m after taking out the tripe, and then pour hot upon t latter. Some persons prefer Spanish onions, either wh or cut in halves or quarters. Some like the sauce vethick, in which case, a smaller quantity of milk m be employed, and more thickening; others like plenty thin sauce.

204 Some persons like Tripe boiled plainly in wat and served with Onion Sauce and Mustard. Others boil in Veal Broth; or put a fresh Beef Bone, or Veal She to the water.

205 Tripe may be Fried in Egg and Bread Crum like oysters, and is then a very nice dish; or, it may fried without the egg crumbs, in gravy, thickened with little flour, and flavoured with Catchup or Vinegar; or may be Fried in Butter, made thicker than for pancakes, eggs beaten with flour, milk, a little salt, pepper, and meg; dip in the tripe, and fry in butter, or fresh drippin of a light brown colour, and serve with a garnish parsley and melted butter, with lemon pickle in it.

206 For, it may be Broiled like a steak, buttern peppered, &c.

207 For, it may be Roasted in the following ni manner:—Cut it into oblong pieces, and, having made forcemeat of bread crumbs, chopped parsley, pepper, a salt, with the yolks of two eggs, lay it on the tripe, put t pieces together, roll tightly, and tie; roast it for an he and a half, basting well with butter; serve it with Mell Butter, or a little Sharp Sauce.

208 For, it may be made into a Pie, there bei layers of Ham, or Beef Steuks, in the bottom of the dish, a afterwards filled up with tripe, fricassee fashion.

209 Or, it may be Curried, by frying with fat, and caions in slices. When these are brown, put in the tripe, which must be previously tender; add a little salt and pepper, with a tea-spoonful of Curry Powder over the tripe. A little Fried Butter to accompany the dish.

210 Or, Tripe may be Stewed in the Italian Justion:—Cut previously boiled tripe into strips, like ribbon reaccaroni. Take a stew-pan, and melt in it three ounces of good butter, in which stew gently an onion, cut very small; mince finely from two to three table-spoonfuls of parsley, and put it in the stew-pan; add the tripe. Dust in a quarter of a pound of Parmesan cheese, finely grated, until the butter is of sufficient thickness to form a rich sauce. If more sauce should be required, add a little of the milk and water in which the tripe was previously boiled.

211 Fried Sausages, or toasted Rashers of Bacon, may be served with boiled tripe, especially when plainly done.

SHORMAKERS' wives might appropriately be called Peggies; gamblers' ladies, Bets; and Sue would be just the wife for an attorney; Sophies should be of a sedative disposition; and confectioners' wives should always be Patties. Sometimes a name will excite remark. All the papers copied the marriage of a Mr. Apple and Sarah Apple; but we could see no impropriety in making the two apples into one pair.

Various Ways of Cooking and Serving Sweetbreads.

SWEETBREADS should be parboiled, and then thrown in cold water, to make them white and firm. This is called blanching, and it should precede all the other modes of cooking. They may be Roasted and served plainly, being simply rubbed over with egg, sprinkled with bread crumbs, salt, pepper, and chopped Parsley, and finished in a Dutch oven. They should be accompanied with melted butter, with or without a little mushroom catchup.

213 For, they may be Broiled, over a slow fire, after being rubbed with butter. Turn frequently, and baste now and then, by putting upon a plate, kept warm by the fire, with butter in it.

214 Or they may be Fricasseed thus:—Slice them, or dress one or more whole. Thicken some veal gravy with a bit of butter rolled in flour, a little mushroom powder, a little cream, white pepper, nutmeg, and grated lemonpeel. Stew these ingredients a little, then simmer the sweetbread in them about twenty minutes. Serve with sippets of untoasted bread.

215 Or, they may be *Fricasseed* (brown) thus:—Cut them in pieces, about the size of a walnut; flour and fry them of a fine brown; pour to them a good beef gravy, seasoned with salt, pepper, cayenne, and allspice; simmer till tender; thicken with flour and butter. Morels, truffles, and mushrooms, may be added, and mushroom catchup.

216 Or, they may be made into a Pie:—Parboil five or six Sweetbreads; cut them into two or three pieces; stew them ten or fifteen minutes in a little white stock, with some chopped eschalot, a bit of butter rolled in flour, some salt, with white pepper, and a good many button mushrooms. Put them into a pie-dish, with some asparagus tops, forcemeat balls, and hard-boiled yolks of eggs, and slices of fat bacon on the top; cover, and bake.

217 Or, a Pie of Sweetbreads and Potatoes:—Fry the Sweetbreads a nice brown; boil the Potatoes tender, skin, and cut them into square pieces. Brown a bit of butter with flour, and a pint of good gravy, seasoned highly with spice and salt; put in the sweetbreads and potatoes, and ket them stew till nearly ready for eating. Lay them in the pie-dish, and break down in the sauce the yolks of two hard-boiled eggs, and add it. Cover with a good puti paste, and when the latter is sufficiently baked, the pie may be served.

218 Or, they may be Stewed with Potatoes:—Boil the Potatoes till the skin can be easily peeled off; parboil the Sweetbreads with them; skin and cut the potatoes int pieces; and, if the sweetbreads are large, cut them in two the long way; dust them with flour, and fry them a light

brown, in butter; then stew them in rather more than a pint of the liquor in which they were boiled. Brown a piece of butter with flour; add it, with a little cayenne, salt, pepper, grated lemon-peel, and nutmeg, and a glass of white wine. Just before serving, stir in a spoonful of vinegar, or a little lemon-juice.

219 Cor, they may be Stuffed and Stewed. After blanching, stuff them with a forcement of fowl, fat and lean bacon, an anchovy, nutmeg, lemon-peel, parsley, and a very little cayenne and thyme; when mixed, add the yolks of two eggs, and fill the Sweetbreads. Fasten them together with splinter-skewers, and lay them in a pan, with slices of veal over, and bacon under them; season with pepper and salt, mace, cloves, herbs, and sliced onion. Cover close over the fire for ten minutes; then add a quart of broth, and stew gently for two hours. Take out the sweetbreads, strain and skim the broth, and boil it to half a pint; warm the sweetbreads in it, and serve with lemon sliced.

220 Cold Sweetbreads (remnants of either of the previous dishes) may be made into nice Croquets. Mince some of the meat, and warm them in some of the sauce, to which has been added a little good stock, and a little cream; when quite cold, form them into balls, or into rolls about two inches long; fry, and serve them with fried parsley in the middle.

221 Or, as Rissoles:—Take the meat prepared as above. Roll out thin puff paste, enclose the meat in it, brush it over with a beaten egg, and strew over it grated bread; fry to a light brown.

222 Or, as Scallops:—Cut them into square bits. Stew them in strong gravy till heated through. Fry scallops of bread. Place the meat and bread scallops alternately upon a dish, and garnish with fried parsley.

223 Sweetbreads, if not served as a separate dish, make a great addition to Ragouts and Fricassess of other

meat, cut into slices, or very large dice, with or without truffles, &c. Or, make a good addition to Calf's-Head Pie.

Rossini had accepted an invitation to dine with a certain lady, whose dinners were known to be arranged on a severely economical scale. The dinner offered to the maestro formed no exception to the general rule, and he left the table rather hungry. "I hope you will soon do me the honour to dine with me again," said the lady. "Oh, yes, immediately, if you like," was the reply.

Various Methods of Dressing and Serving Kidneys.

KIDNEYS require a longer time to dress, in proportion to their bulk, than any other parts of animals; and beef Hint kidneys, more than those of sheep, lambs, &c.

Ox Kidneys may be Fried in the following manner:—Trim, and cut the kidney into slices, dredge them well with flour, and season with salt, pepper, and cayenne; fry on both sides, and as the slices are done, remove them from the pan, and make a gravy with a small slice of butter, a dessert-spoonful of flour, pepper, and salt, and a little boiling water; add a little mushroom catchup, lemon-juice, eschalot vinegar, or any sauce that will impart a good flavour. Some add to the gravy, at the last moment, a glass of white wine; serve with sippets of fried bread.

225 Ox Kidney may be cut into small pieces (the harder parts being rejected), and mixed with ox or other heart, and Baked in a pan with potatoes, bacon, &c.

226 or, as Scotch Kidney Collops:—Let the kidney be very fresh; cut it in pieces, the size of very small steaks; soak the slices in warm water, and dry them well. Dust them with flour, and brown them in a stew-pan with fresh butter. When browned, pour a little hot water into the pan, a minced eschalot, or the white of four young onions minced, with salt, pepper, cayenne, shred parsley, and a little plain or eschalot vinegar, or of onion pickle vinegar. Cover the stew-pan close, and let the collops simmer slowly for two hours or more.

227 Veal Kidney may be chopped with veal fat, together with a little leek or onion, pepper, and salt, rolled into balls, with a little egg, and Fried.

228 For may be Stewed:—Make a gravy, and after skinning the kidneys, put them into a stew-pan, with the gravy, and a few fresh mushrooms; stew gently half an hour, and garnish with toasted sippets.

229 Ox, Calves', Pigs', and Sheep's Kidneys may be Split and Broiled:—Cut them in the middle, so as nearly to divide them; run a skewer through them to keep them open, that they may be evenly done; boil gently; season with salt and pepper; rub a piece of butter over, and serve. They can be sent to table on toast, or with any sauce; or upon slices of Broiled Bacon.

230 For, they may be Fried, with Champagne:—Cut the kidneys in slices, fry them with salt, pepper, cayenne, parsley, and chives, chopped fine; while frying, and when nearly done, pour in champagne enough to make a sauce. White Wine will do.

231 For, they make a capital dish, with Sheep's Tails, or Trotters:—Parboil half a dozen Tails or Trotters in mutton broth. Let them cool, and skim the broth; split the trotters; brush them, or the tails, with egg, dip them in crumbs, chopped parsley, and a little lemonthyme, and brown them. Have six Kidneys larded and cooked in a Dutch oven, and stew a little boiled rice in the broth. Serve the rice in a shallow dish, and lay the tails or trotters on it, their toes or points meeting in the centre; place a Kidney between each of them, and garnish with cut pickles; or with hard eggs cut into halves.

232 Pigs' Kidneys or Skirts may be dressed together thus:—Clean and wash them; cut the Kidneys across, and the Skirts into small square bits; fry to a light brown in beef dripping; brown a bit of butter the size of a walnut with a little flour, and add as much boiling water as may be required for gravy, and an onion chopped fine. Add the meat, a little pepper, salt, and mushroom catchup, and let it stew till tender.

233 Ker Kidneys are variously cooked in *Puddings* and *Pies*, to which the reader is referred.

It is not what we earn, but what we save, that makes us rich; it is not what we eat, but what we digest, that makes us strong; it is not what we read, but what we remember, that makes us learned. All this is very simple, but it is worth recollecting.

Methods of Cooking and Serving Brains.

Awy kind of *Brains*, previously washed, parboiled, the skin being removed, well seasoned with pepper and salt, and a few slices of bacon added to the batter, make a very agreeable dish.

235 Or, after cleansing the brains in cold water, and then in hot, make them into Brain Cakes:—Free them from the skin and large fibres, and boil them in water, or veal gravy, slightly salted, from two to three minutes; beat them up with a tea-spoonful of sage, very finely chopped, or with equal parts of sage and parsley, half a tea-spoonful, or rather more, of salt, half as much mace, a little white pepper, or cayenne, and one egg; drop them in small cakes in a frying-pan, and fry them in butter of a light brown; add a little grated lemon.

236 Cor, the brains may be Boiled, and beaten to a paste in a mortar, with some chopped parsley, green onions, and chopped mushrooms; work this together with some cream and veal gravy. When properly seasoned, serve with Slices of Tongue, glazed, and set neatly round the dish; or, Spread it on Toast, and divide into convenient pieces.

237 Cold Brain and Tongue may be converted into a nice Pudding:—Cut the brain in pieces, lay thin slices of tongue in the bottom of the pudding, then add some brain; season with salt, pepper, parsley, and a little chopped onions; repeat until full; and lay in two hard-boiled eggs, in slices; then mix a tea-spoonful of flour with a gill and a half of milk or water, and pour in; then close the pudding, and boil one hour, and serve. A little gherkin, cut fine, may be added for flavour.

238 Ox, Calves', Sheep's, Lambs', and Pigs' Brains, may be made into similar Puddings, with remnants of either Tongues or Cheeks.

239 Brain Sauces will be found by reference to the Index.

As the late Professor — was one day walking near Aberdeen, he met a well-known individual, of weak intellect:—"Pray," said the Professor, "how long can a person live without brains?" "I dinna ken," replied Jemmy, scratching his head, "how ould are ye yoursel?"

Methods of Serving Marrow-bones.

Have them neatly sawed, and fill up the opening with

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a piece of paste; tie a floured cloth over that.
Set the bones in a saucepan, placed upright, keep them covered, and Boil for two hours.

Serve upright, with a napkin around, and slips of dry toast.

241 For, the marrow may be taken out of the bone, and Spread upon the Toast, with a little pepper and salt sprinkled over it. The toast may be served dry, or may be just steeped in water, with a little butter rubbed over it while quite hot, and after that, the marrow.

242 For, the bones may be Baked with Batter, in a deep pie dish, after being cleaned and wiped. Lay them in the dish, and cover them completely with a good batter. Send them to a moderate oven for an hour or more, and serve them in the batter.

A MAID servant was dismissed on account of her lack of cleanliness. She requested her employer, if the cause of her dismissal should be mentioned, to do it in as light terms as possible. The following certificate was given to her:—"Anna B. has conducted herself well in my service, the main cause of her dismissal being a tendency to hydrophobia."

Various Methods of Cooking and Serving Tongues.

Ox Tongues may be Stewed:—Wash clean, rub well with common salt, and a little saltpetre, or with salt, vinegar, and

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243

pounded allspice; let it lie two or three days, and then boil until the skin will come off. Trim off the coarse part of the root, but leave on some of the soft part. Put it into a close saucepan, with part

of the liquor it has been boiled in, and a pint of good stock. Season with black and Jamaica pepper, and two or three pounded cloves; add a glass of white wine, a table-spoonful of mushroom catchup, and one of lemon pickle; thicken the sauce with butter rolled in flour, and pour it over the tongue. Or, flavour the liquor with a faggot of sweet herbs, two bay-leaves, and a head of young celery sliced; take out the herbs, and season with cayenne, pounded cloves, mixed spices, and a little walnut catchup. Serve in a deep dish, with the sauce, and a few dressed mush-100ms, or small onions.

244 Or, they make an excellent dish Roasted, with the Udder:—Take an Ox Tongue, clean it well, salt it with common salt and saltpetre three days; then boil it, and likewise a fine Udder, with some fat to it; boil the udder apart from the tongue; let both be tolerably tender; let them become cold; then tie the thick part of one to the thin part of the other, and roast the tongue and udder together. Serve them with good gravy, and currant jelly sauce. A few cloves should be stuck in the udder for those who like the flavour.

245 Or, they may be Baked, with Parmesan Cheese:—Cut a boiled Tongue in very thin slices; put rasped Parmesan in a very deep dish, and lay the slices of tongue over it; continue doing so, until there are three or four alternate layers of tongue and cheese; sprinkle every layer with a little of the stock the tongue was boiled in, and finish with a covering of cheese, which must be basted with melted butter; put it into an oven, and when the cheese is nicely mellow, serve.

246 Or they may be Plainly Boiled:—Run an iron skewer through the root of a pickled Tongue; tie some string round the point of the skewer, and fasten it at the other end, to give the tongue the form of an arch. Boil for about three hours; when done, immerse in cold water,

and pull off the outer skin. Truss the tongue afresh, in the form of an arch, put it to press, sideways, between two dishes, with a weight on the top, and when cold, trim it smooth; or with a small sharp knife, carve the surface, so as to represent leaves, flowers, or a short motto; glaze it over brightly, and set upon a dish; if cold, put a fringe of cut paper round the root. If hot, serve with a Rice Border; or, serve upon Spinach, or Mashed Turnip. Or, cold, garnish with veal jellies, from small moulds.

247 Or, they may be Baked with Bacon and Cow Heel, &c.: Take a baking-pan, and put into it a thick slice of Bacon, and cover that with some lean yeal, or beef-steak; then put in the Tongue (either fresh or salted), after trimming, curling it round to fit the pan; have ready the flesh of a parboiled Cow-Heel, place the pieces over the tongue, and over all another slice of bacon, and beef, For seasoning, take two tea-spoonfuls of pepper, a little powdered ginger and cloves, one bay-leaf, one carrot, and two onions sliced; add two wine-glasses of brandy or sherry, four of old ale, and a quart of water; cover well over, and put into a slow oven for three hours; remove the cover, and set a board with a weight on the top until cold; next day, dip the pan in hot water, sufficiently long to loosen the meat, and turn it out. Or, it may first be used hot, and the remainder Pressed for eating cold.

248 Or, may be Stewed with Vegetables and Dumplings:—Put in a pan, with any suitable proportion of carrots and turnips sliced, some cloves, and small suet dumplings; fill the pan with water, and add a little bayleaf, thyme, or winter savory; stew in an oven three hours; trim and dish up with the vegetables and dumplings round, putting some of the gravy in a sauce-boat.

249 Or, may be Roasted, and served with Currant Jelly:—Soak a fresh Tongué for two hours, sprinkle salt

over it, and drain well in a cullender; boil it slowly for two hours; take off the skin, roast, and baste with butter. Serve with brown gravy, and Currant Jelly Sauce.

250 Come large tongue, or a number of small ones, may be Boiled in a Mould:—Trim the Tongues, cutting off the rough part of the roots, and removing the small bones; roll them, tip inwards, to suit the shape of the mould; press down with a mould; boil six or seven hours, and stand in the mould until quite cold. Garnish with parsley.

251 Neat's Tongue may be Spiced and Scrved with Sweet Sauce:—Put the Tongue into boiling water, and take off the skin; boil the tongue in a braise; cut it nearly in two, and stick it with preserved lemon, and slices and sticks of cinnamon put in a stew-pan, a bit of sugar, a glass of wine, and a little gravy; simmer until the sugar is dissolved; put in the tongue, and let it stew a little time. Dish it up hot with the sauce.

252 Or Neat's Tongue may be Larded:—Having removed the root and gullet of a small Tongue, rub it well with salt; next day, hang it to drain, and wipe it. Let it lie in salt one day; boil it half an hour; blanch and remove the skin; then, having rolled some freshly-cured fat bacon in a seasoning of pepper, salt, cloves, mace, cinnamon, and nutmeg, with parsley, knotted marjoram, chives, or eschalots, and a little morsel of garlic minced small [these may be varied], lard the tongue all over, except a little space from the root to the tip in the middle, where it is to be divided, braise and glaze as usual, having, after boiling, cut it in two, except at the extremities. Lay it on a dish in the form of a heart.

Blanch and stew them; make a compound of a dozen and a half small onions, fried whole in butter, with a little minced eschalot, catchup, wine, and seasoning; add a little stock. Stew the *Tongues* in this for half an hour; skim the

sauce; set the tongues on a dish; pour the sauce over them, and surround them with the enions.

254 When Tongues have been in pickle about a month, they begin to deteriorate. Although not wanted for immediate consumption, the best plan then is, to boil them as usual, and set them by with the skin on; they will thereby keep for a fortnight or three weeks longer, and when wanted may be put in cold water, and gradually brought to a boil. The under-fat of the tongue, which is otherwise liable to become rancid, will be preserved in excellent condition by this process.

255 The Roots of Cold Tongues eat well warmed with Greens; or may be Potted; or serve to make Pea-Soup, Stew, or Scotch Kale.

256 For Slices of Cold Tongue may be warmed in any kind of Savoury Sauce, and laid in a pile in the centre of a dish, the sauce being poured over them.

257 The thin Tips of Tongues, if hung up to dry, will grate like hung beef, and make a fine addition to Savoury Omelettes.

258 The remains of Pickled Tongues are very nice, intermixed, and placed in a pan and pressed, when they will turn out resembling Collared Meat. A little thick jelly may be poured into the pan with them.

259 Fragments of Cold Tongues may be made into very nice Puddings; refer to that head. For Pickling Tongues, see Pickling.

One morning, a party came into the public rooms at Buxton, somewhat later than usual, and requested some tongue. They were told that Lord Byron had eaten it all. "I am very angry with his lordship," said a lady, loud enough for him to hear the observation. "I am sorry for it, madam," retorted Lord Byron, "but, before I eat the tongue, I was assured you did not want it."

Various Methods of Cooking and Serving Heads Cheeks, &c.

THE heads of the larger animals, commonly used as food, afford a variety of cheap and nourishing dishes, not

adequately appreciated, because the methods of preparing them are little understood. They are not neces-Hint sarily simple or meagre dishes, but may be made 260 to yield soups, stews, sauces, pies, puddings, &c., of very good flavour. Ox-cheek may be Stewed with Vegetables:-Bone the cheek, and steep it in cold water for two hours; then parboil it in water for five minutes; immerse in cold water, drain, and trim it; break up the bones, and put them at the bottom of a stew-pan; place the cheek upon them, and cover with carrot, onion, celery, a faggot of parsley, six cloves, a blade of mace, and twelve peppercorns; moisten with two quarts of broth or water (if the latter, add some salt); set the cheek to simmer very gently by the side of the fire for about two hours; when done, take it up carefully, and press it between two dishes. Half the broth may be used for preparing some brown sauce, and the remainder boiled down to half a glaze, Next, cut the cheek into twelve pieces of equal size; trim them neatly, and place them in a saucepan with half the thickened broth, or glaze. Ten minutes before sending to 'table, put the cheek, covered with the lid, to simmer gently until it is warmed through, and then boil quickly over a brisk fire for three minutes; dish up, arrange the pieces in a circle, closely overlapping each other. Fill the centre with Green Peas, or Carrots, or Brussels Sprouts, or Stewed . Onions, or Mashed Potatoes, or Turnips, or Cabbage, stewed or plain, or Mixed Vegetables.

261 Or, Ox-cheek may be Stuffed and Baked:—Cleanse it as for stewing, and boil it gently about an hour. Throw in a large tea-spoonful of salt, and remove all the scum as it rises. Take it out, allow it to cool, and separate the meat from the bones, working the knife close to the bones, and avoiding cutting the meat. When the cheek has become cold, put in it a good roll of Forcemeat; skewer up the cheek; bake in a moderate oven an hour and a half.

Drain it well from fat, unbind it gently, and send it to table with a little good brown seasoned gravy.

262 Ox-cheek, either raw, or previously dressed, will make an excellent Toad-in-the-hole, which refer to.

263 The Liquor, in which an Ox-cheek has been boiled, may be made into good Barley Broth; or Beef Brose; or into Cock-a-Leekie, and other Soups, which refer to.

264 The Fat, skimmed from the liquor in which an Ox-cheek has been boiled or stewed, serves very nicely for Puddings, or for Frying, or to make economical Soups, or Stews.

265 Cold Ox-cheek may be Potted:—Cut the meat into small bits, and warm up with a little of the liquor in which the cheek was boiled; season with black pepper, salt, nutmeg, and a little lemon-juice, or vinegar; then pour into a mould, and press. Or put it into stone-ware shapes or basins, and, when cold, turn it out; garnish with curled parsley, or pickled beet-root, sliced. This is capital for breakfast, supper, or luncheon.

266 Or, may be Curried; or as Bubble and Squeak; which refer to.

carefully, and soak it in water, that it may look very white. The whiteness will be improved by rubbing over it a little lemon-juice. Take out the *Tongue* to salt; or, if preferred to send to table with the head, boil and skin it, and dish with the brains round it. Boil the head extremely tender; then strew it over with crumbs and chopped parsley, or melted butter and parsley. The *Brains* should be cleansed in cold water, and boiled; then mixed with melted butter, scalded sage, chopped very fine, pepper, and salt. When the head is dressed with the skin on, the ears must be cut off quite close to it; it will require three-quarters of an hour, or upwards, of additional boiling. To boil the *Brain*,

requires from fourteen to sixteen minutes. A Cheek of Bacon, some delicate Pickled Pork, or curled slices of Bacon, or some Sausages, should accompany Calf's Head. The head may be rubbed with egg, and sprinkled with bread-crumbs, and browned in a Dutch oven after boiling.

with the Brains:—The head having been boiled until tolerably tender, let it cool, and bone it; replace the brain; lay the head in a stew-pan, and simmer it for an hour in rich gravy. About half an hour before it is served, add half a pint of button mushrooms. Thicken the gravy with rice flour, or with flour and butter, and serve plenty of forcemeat balls round the head. A little sweet-basil wine, or a few sprigs of the herb, will improve the flavour. But if neither these, nor the mushrooms, are at hand, the rind of a small fresh lemon may be boiled in the gravy, and the strained juice be added when served.

269 Or, Calf's Head may be Roasted: -Wash and clean it well; parboil it; take out the bones, brains, and tongue; make Forcemeat sufficient for the head, and some balls, with bread-crumbs, minced suet, parsley, grated ham, and a little pounded veal, or cold fowl; season with pepper, salt, grated nutmeg, and lemon-peel; bind it with an egg beaten up; fill the head with it, which must then be sewed up, or fastened with skewers, and tied. roasting, baste it well with butter; beat up the Brains with a little cream, the yolk of an egg, some minced parsley, a little pepper and salt; blanch the Tongue, cut it into slices, and fry it with the brains, forcemeat balls, and thin slices of bacon. Serve the head with white or brown thickened gravy, and place the forcemeat balls and brains round it: garnish with cut lemon. It will require about an hour and a half to roast.

270 Or, Calf's Head may be Stewed in Sauce:— The head being well cleaned, take out the bone of the lower jaw, and of the nose—the latter as close to the eyes as possible; wash the head well in warm water, and let it blanch in some clean water. Prepare a Scace as follows:—One pound of beef suet, and one pound of fat bacon, cut small; half a pound of butter, a bunch of parsley, a little thyme, two or three bay-leaves; one or two onions, and the juice of a lemon; season with salt, pepper, mace, cloves, and allspice; beil all this an hour in six pints of water; then tie the head in a cloth; stew it in the sauce about three hours, and drain it; take out the tongue, skin, and replace it; serve quite hot, with a sauce made of minced eschalots, parsley, the brains minced, some vinegar, salt, and pepper.

271 Cor Calf's Head may be Curried:—Prepare the head as for boiling; boil a pound of rice as for currie, and pile it in the centre of a dish. Have ready a sauce made of two acid apples, and four mushrooms sliced, a sprig of thyme, a few sprigs of parsley, a blade of mace, and four cloves. Fry these in two ounces of butter, and, when browned slightly, rub to this a large table-spoonful of curry-powder. Stir well in, and add three pints of white sauce. Boil the whole for fifteen minutes; strain into another stew-pan, add white pepper, a little cayenne, and salt, and pour it hot over the hash of the head kept warm. Serve the pyramid of rice with the top flattened into a well, in which the cooked Brains are to be laid.

272 For variety, a whole Calf's Head may be divided into halves, one half be boiled, the other roasted, or baked.

273 Calves' Ears may be Stewed for a delicate Side Disk. Take two or four ears, cut off deep and even at the bottom, so that they will stand; clean them well; boil till tender, in milk and water; fill them with a nice Forcemeat; tie them with thread, and stew them in a little of the liquor they were boiled in; season it with pepper, salt, mace, and a small onion mineed. Before serving, thicken the sauce with the yolk of an egg, beaten

in a little cream. Or, the ears may be filled with a Stuffing of calf's liver, fat bacon, grated ham, bread soaked in cream or gravy, herbs, an unbeaten egg, a little salt, and a small piece of mace. Or, substitute cold chicken for the liver. Or, the ears and stuffing may be rubbed over with egg, and Fried of a light brown.

274 Calf's Head may be Collared:—Scald the skin of a fine head, and clean it nicely; take out the brains. Boil until the meat separates easily from the bones, and remove the latter. Have ready a good quantity of chopped parsley, mace, nutmeg, salt, and white pepper, thoroughly intermixed; season the meat well with these; lay the parsley in a thick layer, then a quantity of thick slices of good ham or tongue; the yolks of six eggs, boiled hard, stuck in various parts; roll the head quite close, and tie it tightly. Boil it, and proceed as for other collars.

275 Calf's Head is eminently useful for various Soups, to which refer. The Liquor in which a head has been boiled makes excellent Broth, with or without vegetables, or purée of peas, carrots, turnips, &c., or base for Mock Turtle.

276 Cold Calf's Head may be Grilled, Curried, Fricasseed, Hashed, Fried as Cutlets, made into Pies, or Patties, &c., or Collared or Potted, to which refer.

Split the head into halves, remove the brains, steep the whole in water, and wash them thoroughly. Place the head, heart, and liver in a stew-pan, with carrot, onion, a faggot of parsley, some green onions, two blades of mace, a dozen cloves, and a tea-spoonful of pepper-corns; moisten with a glass of brandy, and sufficient broth or water; add salt; cover the whole with buttered paper, and put the lid on; then set the stew-pan on a gentle fire to braise for about one hour and a half. When the head, &c., are done, take them up carefully on a dish,

strain the broth, and, after having divested it of all fat, bal down one-half to a thin glaze, and with the remainder fiske some brown sauce. The pieces of the head should be trimmed, seasoned with pepper and salt, chopped parsley, and two eschalots, then rubbed over with beaten egg, well covered with bread crumbs, and placed aside The liver and heart should be minced fine. and when the sauce has been reduced to the usual consistency, added to the mince, together with a spoonful of fine herbs, and a little lemon-juice. When about to send to table, make the mince quite hot, and turn it out on a dish; place the pieces of the head, previously broiled on both sides, upon the mince. Then pour on some of the thin glaze, and serve. This is a capital dish_

278 Sheep's Heads may be Boiled: — Before boiling, take out the brains; wash them clean, and free them from the skin; chop about a dozen sage leaves very small, tie them in a bag, and let them boil half an hour, then beat them up with pepper and salt, and half an ounce of butter; pour it over the head, when it is taken up, after boiling for two hours; or serve it in a tureen, or on a dish with the tongue. Accompaniments as for Boiled Mutton. The liquor makes capital Broth.

279 Lamb's Head and Pluck may be served in a similar way:—Scald the head, and take off the hair; purboil it with the pluck; divide the head, and take out the brains; mince the heart and lights, and an onion; put it into a saucepan with a little gravy, thickened with butter and flour; add a little salt and pepper; cover the pan closely, and let it stew an hour. Rub the head with the yolk of an egg beaten, and strew over it finely-grated bread, mixed with salt and pepper, and boiled minced parsley; stick bits of butter here and there, and brown it in a Dutch oven. Cut

the liver into slices, and fry it in butter; make the brains into cakes. Serve the head upon the mince, and garnish with the liver.

280 Sheep's and Lambs' Heads may be Grilled, or browned in a Dutch oven, Braised, and Breadcrumbed, and served with any kind of Sharp Sance; or may be boned for Puddings, Pies, Toad-in-the-Hole, or may be Boiled, or Baked upon or under Potctoes, with or without Batter, &c.

281 Pig's Cheek may be Stuffed, Stewed, and Collared:-Take a head cut off deep from the neck; singe it carefully; put a red-hot poker into the ears; bone the head, taking care not to break the skin. Rub it with salt, and pour boiled cold brine over it, with a large handful of chopped juniper-berries, a few bruised cloves, and four bay-leaves, with thyme, basil, sage, a head of garlic, bruised, and a quarter of an ounce of saltpetre, pounded. Let the head steep in this for ten days, and turn and rub it often. Then wipe, drain, and dry it, and make a Forcemeat for it thus:-Take equal quantities of undressed ham, and breast of bacon; season this highly with pepper, and spices, if liked. this meat very smooth, and mix with it some seasoned lard, parsley, and young onions, finely minced. this equally over the head. Roll up and sew it; bind in a cloth, and stew it in a braise made of any trimmings and seasonings left, with stock to cover it. take nearly four hours to cook, and will be still richer if larded before it is stuffed. Pierce it with a larding pin; if the pin enters easily, it is done. When cool, take off the binding cloth; trim the ends, and serve on a napkin. It will keep a long while.

282 Or, Pig's Head and Feet may be Soused:—Clean them carefully, and boil them; take for sauce part of the liquor, and add vinegar, lime or lemon juice, salt, cayenne, black and Jamaica pepper; put in, either cut.

lown, or whole, the head and feet; boil all together for an hour, and pour it into a deep dish. It is to be esten cold with mustard and vinegar.

283 Pig's Ears and Feet may be Stewed and Fried:—Boil the ears and feet till the bones of the latter nearly drop out. Cut the ears into long narrow strips, and stew them with a little good gravy, half a glass of white wine, pepper, salt, a pinch of cayenne, and a little mustard. While the ears are stewing, split the feet in half, wet them with the yolk of egg, and dredge them with bread-crumbs; then fry them in some nice lard, to a light brown. Serve them nicely ranged round the stewed ears in a dish. Two sets of feet and ears make a good dish.

284 Pig's Head may be Pickled and Collared: Take out the brains, and clean the head well; rub it with two ounces of saltpetre, and a sufficient quantity of common salt; let it lie a fortnight; turn it every day, and rub it well in the brine; then wash it, and boil it till the bones will come out easily; but care must be taken not to boil it so much as for the bones to drop out. Lay it in a dish, and take off the skin without damage; take out the bones, and peel the tongue; have ready a large handful of sage, washed and picked, a table-spoonful of thyme, picked from the stalks, and four eschalots, chopped very fine. Put the meat to it, and chop it a little, till the bits of meat are about an inch square; put a strainer or thin cloth in the bottom of an earthen pot or pan, large enough to come up to the sides, and cover it; lay the skin from one side of the head at the bottom of the pot, then the meat and the other skin at the top; or use a tin mould; press it down with a board that will go within the pot or mould, having first covered it with the corners of the cloth that was laid in the bottom of it; set the pot in the liquor again (which must be kept over the fire all the time), and let it boil three-quarters of an hour longer;

then take it out, set a weight upon the board, and let it remain all night; then take it out, strip off the cloth, and it is fit for use. The *Ears* may be chopped with the meat, or be put in whole, at a proper distance from each other; or be dressed with the *Feet* for a separate dish.

285 Or, Pig's Head may be Collared more expeditiously by boiling it in a pickle consisting of one gallon of water, two pounds of salt, three-quarters of a pound of brown sugar, half a pound of saltpetre bruised. With the head may be used the feet, ears, tongue, or a piece of the belly, with some of the sword. The meat should be boiled very tender, until a quill will go through it. Season with pepper, a little mace, cayenne, and salt, the latter if necessary. Place the sword parts round the outer parts of the brawn tin, and fill the tin with meat, pressing it down with a heavy weight.

286 Or, Pig's Head may be Collared with Cow Heels:—Three Cow Heels to a Pig's Head, to which may be added the feet, ears, and tongue of the pig, and a Neat's Tongue pickled. Cut the meat into pieces, and lay them nicely in the tin. Proceed in other respects as in the preceding directions.

287 Pig's Head or Cheek may be Baked upon Potatoes, with a little sage and onion stuffing placed in the ears, underneath. Or, may be Pickled and Smoked, as a breakfast relish, or to accompany poultry, &c.

288 The Liquor in which Pigs' Heads or Cheeks have been boiled or stewed for collaring, will make a good stock for Pea Soup. The remains of a Pig's Head may be used for Toad-in-the-Hole.

OLD Charles Mathews, in his entertainment entitled "At Home," used to tels a story of pulling up at a roadside inn, and interrogating the waiter as to what he could have for dinner. "Any hot joint," said the traveller. "No, sir, no hot joint, air." "Any cold one?" "Cold one, sir? No, sir, no cold one, sir." "Can you broil m: a fowl?" "Fowl, sir? No, sir, no fowl, sir." "No fowl, and in a country inn!" exciaimed Mathews. "Let me have some eggs and bacon." "Eggs and bacon, sir." said the waiter; "no eggs and bacon, sir." "Confound it!" at length said the "lungry traveller," what have you got in the house?" "An execution, sir," was the prompt response of the doleful waiter.

Various Methods of Cooking and Serving Necks of Veal, Mutton, Lamb, &c.

A Neck of Veal may be Stewed:-Lard the best end with bacon, rolled in parsley chopped fine, salt, pepper, and nutmeg; put it into a pan, and cover it with Hint Put to it the scrag-end, a little lean water. 289 bacon or ham, an onion, two carrots, two heads of celery, and about a glass of Madeira wine (the latter may be omitted, or any white substituted). Stew it quickly two hours, or till it is tender, but not too much. Strain off the liquor; mix a little flour and butter in a stew-pan till brown, and lay the veal in this, the upper side to the bottom of the pan. Let it be over the fire until it gets coloured; then lay it into the dish, stir some of the liquor in, and boil it; skim nicely, and squeeze orange or lemon-juice into it; serve with the meat.

290 For Or, cut off the Scrag to boil, and cover it with Onion Sauce. Boil it in milk and water. Parsley and Butter may be served with it, instead of onion sauce. Or, it may be Stewed with whole Rice, small onions, and pepper-corns, with a very little water. Or, Boiled, and eaten with Bacon and Greens; or, the best end may be either Roasted, Broiled, or made into Pies.

291 Neck of Mutton may be dressed as Cutlets, with Mashed Potatoes:—Take a neck, and divide it into cutlets; beat, and trim them neatly; lay them in a pan with some clarified butter, and cover them, till required; meanwhile cut and slice five or six good potatoes; boil them; when done, drain them on a sieve, and stir them well in a stew-pan, with a bit of butter, pepper, and salt, and some good cream; rub the whole through a sieve, and put it again in a stew-pan warm; then put the cutlets on a moderate fire; turn them till done; add a spoonful of gravy or broth; stir them about till well done; place them round the dish, and put the potatoes hot in the middle.

292 Neck of Mutton stewed with Bacon, Turnips, &c.:-Cut the neck into good cutlets, beat and trim them, and lay them between slices of fat bacon, with the scrag ends and trimmings chopped in pieces, placing some at the bottom, and some over the cutlets, with a carrot, onion, parsley, clove of garlic, pepper-corns, and some good stron & gravy, just enough to cover them; let them stew very gentl for two hours or rather more; take the whole from the fire to cool, then trim them very neatly, and put them in pan. A quarter of an hour before dinner, put them int a gentle oven, with some glaze, a small bit of butter, ana little gravy; cut and fry turnips as for turnip soup put them in a stew-pan with a ladleful of good gravy a little sugar, and salt; stew gently until the sauce thickens; then add a little lemon-juice; pour the turnips into the centre of the cutlets, and serve.

293 Neck of Mutton may be Boiled: — As the scrag end takes longer to boil, some persons cut it off, and boil it half or three-quarters of an hour before the rest; however well washed, the liquor will require attentive skimming. When it is time to put the best end in, add cold water to check the heat, allowing an hour and a half, or three-quarters, after the second boil. Cut off some of the fat before dressing, which may be made into Suet Dumplings. Peel off the skin when taken up. Parsley and butter, caper sauce, onion, turnips, carrots, spinach, &c., are proper accompaniments to Boiled Mutton in general.

294 Neck of Mutton may be Roasted; or cut into Chops for Cutlets, Hashes, Stews, Pies, &c. The Liquor of the boiled neck furnishes good Mutton Broth.

295 Neck of Lamb may be dressed the same as Mutton.

A MAIDEN lady, suspecting her female servant was regaling a "follower" upon the cold mutton in the larder, called Betty, and inquired whether she did not hear some one with her downstairs? "Oh, no, ma'am," replied the girl, "it was only me, humming a psalm!" "You may sing psalms, Betty," replied the mistress, "but et's have no hims, Betty. I have a great objection to hims."

Various Methods of Cooking Feet, Heels, Trotters, &c.

SKILFULLY used, Cow-heels may be made to supply various nice and economical dishes. After being boiled tender,

cut into convenient pieces, egg and bread-crumb them, and Fry to a light brown; lay them round a dish, and put in the middle sliced onions fried, or the accompaniments usual for tripe.

297 Or, Cow-heel may be Boiled:—After being scraped and cleaned well, boil gently until tender, with water or milk, onions, and salt, as for tripe.

298 Or they make a very nice Potted Meat:—
Cut the meat into small pieces, and add just a sufficient
Portion of liquor to moisten it; mix with it a table-spoonful
Of vinegar, with a seasoning of pepper, salt, and mace;
Put it into a mould, press it down, and turn out when
Cold. It is usually eaten with vinegar and mustard.

299 The water they were boiled in will make good Broth, or base for Soup, to which refer.

300 Cow-heels may be used for Jellies, when Calf's Feet cannot be obtained; they may also be added to Mock Turtle and other Soups.

301 Calf's Feet may be Stewed:—Divide a foot into four pieces, and put it to stew with half a pint of water; add a potato and onion sliced, and a seasoning of pepper and salt; let the whole simmer gently for two hours.

302 Cov. heel.

303 For may be Fried in Batter, and served with Italian, or any other suitable Sauce.

304 For be Braised, and afterwards drained upon a cloth, cut into pieces about two inches square, then put into a stew-pan with some butter, mushrooms, and stuce, and served with a border of Mashed Potatoes.

305 POT nicely Potted, as follows:—Boil the feet as for jelly, pick all the meat from the bones, add to it

half a pint of gravy, and a seasoning of salt, pepper nutmeg, garlic, eschalot, and shred ham; simmer it fa half an hour; dip a mould into water; put in a layer of meat, then some pickled beet-root, and some boile minced parsley; upon this, a layer of meat, and so otill the mould be filled. When cold, turn it out. Or c it in a plainer manner, as the Cow-heel; or the Cow-he may be done in this way.

306 Calves' Feet are best for Jellies, and for Brotz for invalids. For Jellies, the unboiled feet should be procured from the butcher's; they will make a large quantity of jelly, better in quality than the boiled fee from the tripe shops.

307 Pigs' Feet, after being pickled about ten days may be gently Braised in common broth, seasoned witl carrot, onion, celery, and a faggot of parsley. For thi dish, the feet of bacon hogs are best, and they will requir about four hours gentle boiling. When done, drain them cut them into halves, and remove the large bones; pres them into shape with the hands, and set them in a corplace. When cold, season the pieces with pepper, an salt if required; rub them over with a brush dipped i clarified butter; then roll them in bread-crumbs, and pt these on to them with the blade of a wide knife; bro them on a gridiron over a clear fire, turning them frequently until they are warmed through. Serve the with a piquant sauce.

308 Pigs' Feet may be Pickled and Boiled, an eaten cold as a breakfast, luncheon, or supper relish; of may be added fresh to Stews, of Rabbit, Fowl, &c.

309 Pigs' Petitoes is a dish consisting of the Feet and Internal parts of small pigs. These may be Stewed:—Put them on with a sufficient quantity of water or broth; add a small onion or two, if approved; also four or five leaves of sage, chopped small. When the heart, liver, and lights are tender, take them out, an

chop them fine, let the feet simmer the while; they will take from half to three-quarters of an hour to do. Season the mince with salt, nutmeg, and a little pepper, half an ounce of butter, a table-spoonful or two of thick cream, and a tea-spoonful of arrow-root, or flour; return it to the saucepan, in which the feet are; let it boil up, shaking it one way. Split the feet, lay them round the mince; serve with toasted sippets, and garnish with mashed potatoes.

- 310 Sheep's and Lambs' Feet may be Braised, the same as Calves' Feet.
- 311 For may be Boiled, and served plainly, and esten with vinegar and mustard.
- 312 For may be added to Stews of Rabbits, Poultry, Game, &c.
- 313 Or may be Boiled until the bones can be easily taken out of them, but they must not be removed; then Fried in a light batter to a delicate brown, and served with a garnish of fried parsley.

THERE are three things which a good wife should resemble, and yet those three things she should not resemble. She should be like a town clock—keep time and regularity. She should not be like a town clock—speak so loud that all the town may hear her. She should be like a snail—prudent, and keep within her own house. She should not be like a snail—carry all she has upon her back. She should be like an echo—speak when spoken to. She should not be like an echo—determined always to have the last word.

Various Uses of Tails, and other Parts.

Ox Tails make an excellent Stew:—Take three tails, divide them at the joints, or, if sawed through the bones, all the better extract will be obtained; place them in a saucepan, and cover them with water; set them upon the fire to stew gently, and clear the scum as it rises; when it boils, put in a little salt, half a tea-spoonful of white pepper, and half that quantity of cayenne; eight or ten cloves stuck in two small onions two large or four small carrots, and a good sized bunch of parsley. Let it stew very gently, until the meat is tender, which will take three hours; then strain the

gravy from the meat, thicken it, and serve with the tails in a tureen. When the gravy has been thickened the vegetables may be returned to it or not, according to taste, and it may be sent to table, poured over the tails, or in a separate tureen.

315 Cor, they may be Baked with chopped onions and herbs; each piece should be carefully rolled in flour, and set in a pan, with some of the onions and seasoning; add a pint of water; bake three hours; carefully skim off the fat, and serve.

316 Or may be Stewed by another process:—Cut a Tail into pieces, and blanch it in boiling water; put it into fresh water, and parboil it; then make a sauce with a spoonful of flour and butter, moistening it in a little of the liquor in which the tail was boiled; put into it the pieces of the tail, with a dozen whole onions from which the outer skin has been taken; add a glass of white wine, a bunch of parsley and chibbols, a clove of garlic, a laurel leaf, and some basil and thyme, two cloves, salt, and pepper; let them stew gently until the meat and onions are done, taking care to skim well. Put into the sauce an anchovy cut, a tea-spoonful of whole capers; place the pieces of the tail in the middle of the dish, and put the onions round and over them; pour the strained sauce over it. Garnish with bits of fried or toasted bread. Of course the mixture of herbs mentioned above may be modified, according to taste or convenience; two bay-leaves may be substituted for a laurel leaf, &c.

317 Ox Tails are employed for Ox-tail Soup, and Calves' Tails for Chesterfield Soup, to which refer.

318 Calves' Tails may be Stewed: — Clean and blanch them, the same as ox-tails, divide them at the joints, and brown them in butter, or other fine fat. Drain, and stew them in good stock, seasoned with paraloy, onions, and a hay-leaf. Add green peas, or small mushrooms: skim and serve.

319 A little Bacon, cut into slices, may be added; also some Suet Dumplings, very small, previously boiled. The stew may be Baked; it will require about an hour and a half. Six calves' tails make a good dish.

320 A tail or two is very good added to stews of any kind, and cold *Fowl*, *Rabbit*, &c., may be warmed and sent to table in the stew of calves' tails.

321 Calves' Tails makes a very nice Curry.

322 Calves' Udders form the basis of a great variety of Forcemeats. The method of preparing them is, to bind them round with twine in the form of a sausage, to prevent them falling to pieces, then boil them in stock. When they are quite soft, they are taken out, and allowed to get cool. The outside should then be pared off with a knife, cut into small pieces, and pounded in a mortar; it should then be rubbed through a wire sieve with a wooden spoon, and allowed to get quite firm and cool before using.

THERE is nothing so unwise as to trouble ourselves about possibilities. We may lay a flowsand plans, waste time in revolving consequent events, and undergo a number of imaginary troubles, and after all such troubles never occur, and our plans are swept away like chaff before the wind.

A very nice Stew of Ox Palates.

THE Palates must be well cleaned, and boiled until the upper skin will come off easily; they should then

Hint be cut either into long fillets or square pieces.

They should then be stewed very slowly in good thick gravy, and seasoned with cayenne, minced eschalot or onion, and a large spoonful of catchup; or the pickle of walnuts, mushrooms, or onions.

324 Palates are excellent for breakfast or supper, either served hot, or pickled, and eaten cold.

325 They may be parboiled, skinned, and cut into strips; first Fry an onion in butter, then add the palates and a bunch of sweet herbs; moisten then with some well-seasoned stock, and when sufficiently done, add a little mustard.

326 Cor, after having prepared them, and c them into pieces, put them in a *Pickle* of lukewar vinegar, salt, pepper, an eschalot, and two bay-leave When they have soaked in this mixture for about a hour, take them out, and *Fry* them to a good colou and serve them with crisped parsley.

327 For, they may be served with a good Curr Sauce. Just before sending to table, make the curr quite hot, and dish it up with boiled rice.

A YOUNG Irish servant, travelling on board a steamer, had the ill-luck to let the "recommendation" which had been given her on leaving her last place. S brought, however, the accompanying ticket, some one had written for her, a which she presented when applying for a situation:— "This is to certify the Kathleen O'Brian had a good character when she left Albany, but she lost soon afterwards!"

A very nice Stew of Palates and Sweetbreads.

PARBOIL and skin the Palates, as before; parboil the Sweetbreads with them; cut the palates, and if the sweetbreads are large, cut them in two the low way; dust them with flour, and fry them

a light brown in butter; then stew them a portion of the liquor in which they were boile Brown a piece of butter with flour; add it, with little cayenne, salt, pepper, grated lemon-peel, and nutme and a glass of white wine. A little before serving, s in a spoonful of vinegar, or a squeeze of lemon.

A LAZY, over-fed lad, returning from dinner to his work, one day, was as by his master "if he had no other motion than that!" "Yes," replied the you "but it's slower!"

A very Savoury and Economical Dish, common? called "Baked Faggots."

PROCURE Pig's Fry, wash it, and set it upon the f in a saucepan, with just sufficient water to cover

Hint
329
Add a bunch of sage, and four or five onion boil ten minutes; take out the meat, and c in slices; then take out the sage and onion and chop it all finely together; season with pepper as salt; cut the caul in pieces, and make into balls with the content of the content

the meat, about the size of an ordinary teacup; place them on a tin, and bake in an ordinary oven. Preserve the water the meat was boiled in, and boil it down to a sufficient quantity to serve as gravy. Plenty of hot potatoes with these afford a very acceptable dish for a family of hearty children; and depend upon it, when the savoury odour announces that dinner is ready, there will be no difficulty in getting them in from the playground.

We may arise in the morning with our hearts light and our spirits free, and before evening comes—nay, in one short hour, circumstances may occur which shall call for the exercise of no ordinary share of grace; and unless we are on our guard, plunge into guilt, and shame, and distress. In many a dismal story of private life we find that the sin which threw its chill withering shade over all succeeding years—from which there was no refuge but through the darkness of the grave—was committed without premeditation, without design, simply by being "off one's guard." It is possible one hour to shudder at the thought of sin, and before that hour has peased away, to be the thing you shudder at.

An excellent Dinner of Lamb's or Pig's Fry.

CLEAN and parboil the lights, liver, sweetbread, and heart; slice, dredge with flour, season with pepper,

Hint
330

Cayenne, and salt, and Fry (with chopped onion and sage, if of pigs) in butter or dripping, with a bit of bacon. The parboiling will take bout ten minutes, and some persons omit the Lamb's sweetbread from this part of the process. Before frying, dip the pieces into a batter made of an egg beaten well with a tea-spoonful of flour, half a wine-glassful of either milk or water, and a little salt and pepper. A few chopped onions or mushrooms are very nice.

331 Pig's Chitterlings fried with onions are very good. After cleaning, they should be allowed to simmer in a saucepan in salt and water, until tender. Drain and fry as above.

It may be said of husbands as the woman said of hers, who had censured her, to an old maid who reproached her for marrying him. "To be sure, he is not good a husband as he ought to be, but he's a powerful sight better there some!"

Excellent Black or White Puddings.

When about to have a pig killed, previously boil five pints of Grits in milk, or water, until quite soft. While the pig is being killed, save two quarts Hint of the blood, throw a little salt into it while 332 warm, and stir until it gets cold. Grits are nearly cold, put with them a good proportion of the inner fat of the pig, cut into pieces the size of a small nutmeg; season with pepper, salt, cloves, and mace, and also parsley, sweet marjoram, winter savory, pennyroyal, and leeks, all finely minced. them with the grits and fat, and add a sufficiency of the Blood to make it of a dark colour. The skins must be well washed, and when perfectly cleansed, laid in salt and water for several hours. To fill them, tie one end, and turn them inside out; fill them about three parts full, and tie them of equal lengths or rounds; put them into hot water, and when they have boiled five minutes, take them out and prick them in several places with a large needle; then boil them slowly from half an hour to an hour, according to size. Hang them up to cool and dry.

333 KSF Rice may be used instead of grits; and four Eggs, well beaten and strained, may be added to the above quantity, and the whole may be boiled in pudding basins or cloths, floured, instead of skins. Crumbs of bread may be mixed with the grits, and in this any pieces of stale bread may be used. These puddings may be kept cold, and when used be warmed whole in a Dutch oven, or be cut into slices, and broiled upon a gridiron, or may be fried.

334 The blood of Calves, Lambs, and Sheep, may be used in the same manner.

335 White Puddings may be made in precisely the same way as Black, by omitting the blood and substituting the White of Eggs. Or the following filling

may be preferred:—Mix half a pound of blanched almonds, each cut into seven or eight bits, with a pound of grated bread, two pounds of finest suet, a pound of currants, some beaten cinnamon, cloves, mace, and nutmeg, a quart of cream, the yolks of six and whites of two eggs, a little orange-flower water, a little fine Lisbon sugar, and some lemon-peel and citron sliced, and halffill the skins. To know whether they are seasoned to liking, warm a little of the filling in a pannikin, and taste. Prick them, as in the previous case, and boil in milk and water. These are very delicious.

"IF I am not at home to-night at ten o'clock," said a husband to his better and larger half, "don't wait for me." "I won't, my dear," replied the lady, significantly. And what do you think she did? At ten o'clock precisely, she slipped on her bonnet, and went for him, and gave him a bit of her mind before a large company.

A nice Pudding from Cold Calf's or Sheep's Brain and Tongue.

Roll out the paste for the pudding; then put a layer of thin slices of Tongue on the bottom, then of

Hint Brain; repeat; season each layer with salt, pepper, parsley, and a little chopped onions; continue until full; then mix a tea-spoonful of flour with a gill and a half of milk, or water, and pour in; close the pudding and boil one hour. Two boiled eggs, hard-boiled, and cut in slices, would improve it; and a little gherkin, chopped fine, will vary the flavour.

336 Puddings may also be made of Ox, Sheep's, Lamb's, and Pig's Brains and Tongues in the same manner. Also cold Sheep's Head, Tongue, and Trotters, which will be improved by the addition of sliced Pickled Walnuts.

337 Puddings are preferable when boiled in a basin or dish, for then the paste retains all the nutriment of the meat, which is otherwise liable to escape. A rather

shallow dish is better than a basin when ample time cannot be allowed for boiling.

SIR GEORGE BEAUMONT once met Quinn at a small dinner-part, There was a delicious pudding, which the master of the house, pushing the dish towards Quinn, begged him to taste. A gentleman by his side took the tish first, and helped himself to a large piece of it. "Pray," said Quinn, look..., first at the gentleman's plate, and then at the dish, "which is the pudding?"

A Cheap and Savoury Herb Pudding.

Of Spinach, Beets, Parsley, and Leeks, take each a handful; wash them, and give them a scald in boiling Mint water; then shred them very fine. Have ready a quart of groats steeped in warm water half an hour, and a pound of hog's lard, cut into little bits; three large onions chopped small, and three sage leaves, crumbled very fine; put in a little salt, mix all well together, and tie it closely in a cloth. It will require to be taken up while boiling, to slacken the string a little; and while doing so, the further time required to complete the boiling may be judged of.

LESLIE dined one day with Lamb at a friend's house. Returning to town in the stage coach, which was filled with the returning guests, they stopped for a minute or two at Kentish Town. A woman stepped towards the door and said, "Are you full inside?" Upon which Lamb put his head through the window and said, "I am quite full inside; that last piece of pudding at Mr. Gillam's did the business for me!"

A cheap Pudding, to accompany a Goose, and modify its richness.

Half a pound of Bread, soaked in a little boiling milk, and mashed to a paste; when cold, add two or three eggs, a little salt, pepper, marjoram, and thyme, a spoonful of oatmeal, a good handful of suet (which, however, may be omitted), and an onion chopped fine. Spread it in a dripping-pan, and bake it under the goose. Very serviceable where there is a large family, and only one Goose among them.

An awkward man, attempting to carve a goose, dropped it on the floor. "There, now!" exclaimed his wife, "we've lost our dinner." "Oh no, my dear!" answered he, "it's safe, I have got my foot on it!"

A very Savoury Pudding from Fragments of Bread and Scraps of Cold Meat.

COLLECT pieces of Stale Bread, and select the crumb (the crust may also be used, if previously soaked); steep this in warm milk, let it stand till well softened, Hint. then strain off the milk; beat up the yolk of an 340 egg, mix it with the bread, and also a bit of butter; put it into a saucepan, and boil until it becomes stiff; let it cool, and then add some chopped parsley, thyme, pepper, and salt; beat up two eggs; mince about one pound of any cold meat, and add all together. Boil in a basin for three hours, and when served, pour a good gravy over it. 341 Rep It is a great folly for parents to insist upon children eating bits of bread, and other fragments of their meals, under the idea that it is wasteful not to eat the whole of what has been served to them to eat. indeed, waste to make children eat too much, sowing the seeds of diseases, and leading to habits of gluttony. By receipts of the nature contained in our SAVE-ALL, not a. scrap of anything nourishing need be lost.

A Nice Pudding of Sausage Meat, Cold Pork, Apples, and Onions.

LINE a pudding-basin with some pudding paste in the usual way; place at the bottom a layer of slices of Apples,

Hint half an inch in thickness; then a layer of Sausage-meat, or Cold Pork cut small and seasoned; then a layer of sliced onions; then apples,

meat, and onions alternately, until the basin is full; season with pepper and salt between each layer; cover with paste; tie in a cloth, and boil. Time, according to size.

[&]quot;JOHNNY," said a doting mother to her son, who was evidently eating immoderately, "can you eat that large piece of pudding with impunity." "I don't know, 'ma," quoth young hopeful, "but I know I can with a spoon!"

A Young lady, when invited to partake of some pudding, replied, "No; many thanks, dear madam; by no manner of means; I have already indulged the clamorous calls of a craving appetite, until a manifest sense of internal fulness admonishes my stay, and bids me think how wrong it is to waist."

THE FAMILY BAVE THE FAMILY BAV		Calf's F	eet.
A very Nice	Pudding of	vell-boiled	and of

NCK the meat from three well-boiled and cleaned If's Feet; chop it fine, with half a pound of fresh beef suet; grate the crumb of about half a pound of bread; shred some orange-peel, and some citron to taste; beat six eggs into a froth; mix these ingredients thoroughly together, and add a wine-glassful of brandy, and half a nutmeg grated; boil in a cloth for L

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ALL the influence which women enjoy in society, the wholesale restraint which they possess entirely upon their personal purity, that the influence passions of mankind, their power as doubt of its restantive possess entirely upon their personal purity, that the influence is wifully to remove the broadest corner-stone on which civil society restantive is wifully to remove the comports. three hours; serve with sweet sauce.

An Excellent Pudding of Pieces of Stale Bread, &c-

SOAK two pounds of pieces of dry Stale Bread, or piece of Stale Toast, all night in plenty of water, with a plate laid on the top of them, just to keep the bread under the water; next morning, pour off and squeeze out all the superfluous water; then well mass. the pieces of bread, and mix with it half a pound of flour,

a quarter of a pound of currants which have been cleaned, four ounces of suet chopped fine, a quarter of a pound of moist sugar, and two teaspoonsful of fresh-ground allspice; then grease the inside of a baking-dish with a bit of suet, put the pudding into it, and bake it for two

345 Or it may be tied in a clean floured cloth, set in boiling water, with a plate at the bottom, and hours.

A YOUNG lady, who affected a distinctination towards matrimony, wrote on a perfect of the later to enter into the later and the later and the later and the later are some verses expressive of her determination never to enter into the later are some verses expressive of her determination never to enter into the later are some verses expressive of her determination never to enter into the later are some verses expressive of her determination never to enter into the later are some verses expressive of her determination towards matrimony, which is the later are some verses expressive of her determination towards matrimony, which is the later are some verses expressive of her determination towards matrimony, which is the later are some verses expressive of her determination never to enter into the later are some verses expressive of her determination never to enter into the later are some verses expressive of her determination never to enter the later are some verses expressive of her determination never to enter the later are some verses expressive of her determination never to enter the later are some verses expressive of her determination never to enter the later are some verses expressive of her determination never the later are some verses are some verse and the later are some verse are some verse. A young lady, who affected a disinclination towards matrimony, wrote on a profession of her determination never to enter into the street of plass some verses expressive of her determination never to enter the street who doubted the lady's resolve, wrote underneath:

A gentleman, who doubted the lady's resolve, wrote underneath: Boiled for the same time.

with the fair whose yow these scratchy lines betaken, "The fair whose yow these scratchy lines betaken, "The fair whose yow these scratchy lines betaken," Wrote them on glass—she knew it would be broken!"

An Excellent Savoury Pudding of Cold Potatol Mashed, and Cold or other Meat.

Mash the potatoes, and rub them through a col-

Hint

Hint

Lay some seasoned meat in a dish, then some batter, and over the last layer put the remainder of the batter. Bake until nicely brown.

A CLERGYMAN, happening to get wet, was standing before the session-room fire to dry his clothes, and when his colleague came in, he asked him to preach for him as he was very wet. "No, sir, I thank you," was the prompt reply; "preach yourself—you will be dry enough in the pulpit."

A Savoury or Sweet Dripping Pudding.

Six ounces of Dripping to twelve ounces of flour, half the dripping to be well rubbed into the flour, with a little salt; then, with water, work into a stiff paste; roll it out thin, and add the remainder of the dripping, by spreading it thinly over the paste, then fold it over, and roll out again; repeat the process, and then work into a round pudding; put it into a basin, set it in boiling water, and continue to boil for two hours.

348 This may be eaten with Savoury Gravy; or as a sweet pudding, with Jam, Treacle, or sugar. It is light and inexpensive for a family of children.

WHEN, in a case of doubtful morality, you feel disposed to ask, "Is there any harm in doing this?" pray answer it by asking yourself another, "Is there any harm in letting it alone?"

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Excellent and Economical Puddings from Cold or other Carrots, &c.

GRATE, or pound in a mortar, the red part of two large boiled Carrots, and grate also some bread, or pound a biscuit; take two ounces of melted butter, the same quantity of sugar, a table-spoonful of marmalade, or a bit of orange-peel minced; half a teaspoonful of grated nutmeg, and four well-beaten eggs; inix all well together; bake it in a dish lined with puff Peste.

350 Or an excellent Plum Pudding may be made

from Carrots prepared as above, adding the ot dients as for plum puddings.

BEMUS asked Jemima a few days since if she had seen her vege "My vegetable friend! who's that?" Why, the young man I i yesterday, who has carrotty hair, reddish whiskers, a turn-up nose, capers."

An Excellent Family Pudding of Cold Pota Eggs, &c.

HAVING collected the Cold Potatoes left for tw days, bruise them through a colander with

Hint spoon; then beat up eggs with a pin milk, and stir in the potatoes,—the of eggs to potatoes should be four eg large or twelve middle-sized potatoes; sugar a to taste; bake half an hour. A little Scotch A or any kind of jam or preserve may be used a ing; or the pudding may be made a savoury eaten with gravy. This is an economical dish, w is a family of children; but it will be found ceptable to "children of larger growth," and a dish for invalids and elderly persons.

THE proof of a pudding is in the eating; the proof of a wo the pudding; and the proof of a man is in being able to apprecias

A Pudding for Hearty Appetit

Take a pint of whole Oatmeal, steep it in a milk over night; in the morning, take half a suet, shred fine, and mix with the milk, some grated nutmeg, and a the yolks and whites of three eggs pound of currants, a quarter of a pound o much sugar as will sweeten it; stir welvery close, and boil two hours. Melted

Fun is the most conservative element in society, and or encouraged by all lawful means. People never plot misci-Laughter is an enemy to malice, a fool to scandal, and a f promotes good temper, enlivens the heart, and brightens t when we can. A very nice and cheap Dish.—quite a favourite with the Boys and Girls.

Boil one pound of good Rice (after being well washed) in plenty of water; when nicely soft, add one ounce of

Hint
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butter, and stir it in; then add one table-spoonful of sugar. The rice should not be boiled in more water than it will absorb. Peel and slice six apples, take out the core and pips; put them in a stew-pan with six slices of beet-root, and a pint of water; stew until it is tender and mash them together, with a little butter and sugar. The beet-root is to give a rich pink colour to the apples, and improve the flavour. When done, place the rice on a dish; form a hole in the midst of it, in which Place the mashed apple; have ready for sauce a little cream, butter, and sugar; pour it over the rice, and serve.

WHY does the Cook make more noise than the bell? Because one makes a dia, but the other a diaser!

Capital Dumplings for a Family of Young Ones.

A POUND of Flour, a spoonful of Yeast, and a little salt.

Make this into a light paste, with warm water; let it lie

nearly an hour; make it into balls, and put them into little nets or cloths. When the water boils, throw them in; twenty minutes will boil them.

Keep them from the bottom of the pan, or they will be heavy. Serve with hot milk and sugar for sauce; or a little seasoned stock; or a gravy made by stewing down bones, and seasoned to liking.

MISS SPECKLES says, "The best vegetable pill is an apple dumpling; for curing a grawing at the stomach, it may be relied upon."

Snow Pancakes and Puddings. The cost of Eggs saved in the dearest season.

It is not generally known that Snow is a good substitute for eggs, in both puddings and pancakes. Two table-

spoonsful may be taken as the equivalent of an egg. Take

Hint
355

it from a clean spot, and the sooner it is used after
it is taken in-doors the better. It is to be beaten
in, just as eggs are, and should be handled as little
as possible. As eggs are dear in the season of snow, it is a
help to economy to know the above. It is equivalent to a
supply of fresh eggs, without the yoke of having to pay
for them!

356 Fresh Small Beer, or Bottled Malt Liquors, serve, also, instead of Eggs.

357 Powdered Ice will answer as well as Snow, when the latter cannot be obtained.

"You can do anything if you will only have patience," said an old uncle, who had made a fortune, to a nephew who had nearly spent one. "Water may be carried in a sieve, if you can only wait." "How long?" saked the petulant spendthrift, who was impatient for the old man's obituary. His uncle coolly replied, "Till ti freezes!"

A very nice Pudding, made from Stale Muffins.

HAVING some Stale Muffins, make a pudding of them in the following manner. Put them into a pot of boiling

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water, and let them boil five minutes; not more, or they will be quite soddened; then take them up, and pull them in halves. They must not be cut, or they will become close and heavy. Pour over the halves of the muffins some sweet sauce previously prepared, some apricot jam, or any other kind of preserve. With a knife, put the muffins together again, and spread some of the same kind of preserve on the top of each; over that, pour some more sweet sauce, and serve.

A COOK, famed for her frequent failures in attempting hard words, being about to purchase a saucepan, asked for one lined with *emanuel*, as she preferred it for cooking.

An Excellent Substitute for Pastry for the Dyspeptic.

Boil a tea-cupful of Sago as thick as it can be made to boil, without burning; put about five spoonfuls into a

Hint sort, sweetened, and fill the basin to the brim with alternate layers of fruit and sago. Set in a

cool place for a little time, and it will become solid. It is best when made shortly after breakfast, and allowed to stand till wanted, to warm either in an oven, over boiling water, or before the fire, with a plate turned over it, for dinner. The sago boils best when soaked in cold water for a few hours before using. Rice may be used in the same way.

360 Easten with Mock Cream made as follows, it is delicious:—Pour half a pint of boiling milk on a teaspoonful of arrow-root, well mixed with a small quantity of the milk; stir the mixture well; and have the white of an egg well beaten, and when about half cold, add it, and place the whole over a slow fire until it nearly boils; then strain for use.

ECONOMY is the art of drawing in as much as one can; but it was never intended that young ladies should go so far in "drawing in," under the pretence of avoiding a societ.

A delicate Pudding of the Petals of Primroses.

Take of the *Petals of Primroses* chopped fine, a quart basinful; flour, half a pound; suet, quarter of a pound; a little salt; and mix with water into a

Hint a little salt; and mix with water into a pudding. Boil, and serve with melted butter and sugar.

"Is there much water in the cistern, Biddy?" inquired a gentleman of an Irish rank, as she came from the kitchen. "It's full on the bottom, sir, but there's none all on the top!"

An Excellent Substitute for Plum Pudding, at small Expense.

Take four ounces of each of the following ingredients:

Take four ounces of each of the following ingredients:

Take four ounces of each of the following ingredients:

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Take four ounces of each of the following ingredients:

Take four ounces of each of the following ingredients:

Take four ounces of each of the following ingredients:

mould for three hours. Serve with wine, or brandy sauce.

A GENTLEMAN dining at an hotel where servants were few and far between, espatched a lad among them for a plate of pudding. After a long time the lad returned, and, placing it before the hungry gentleman, was asked: "Are you the lad who took my plate for this pudding?" "Yes sir." "Bless me," resumed the resumery wit, "how you have grown!"

To send Boiled Rice to the Table in the Finest Condition.

SOAK it for seven hours in cold water, to which a little salt has been added. Have a stewpan ready, containing boiling water, into which put the soaked rice, and boil it briskly for ten minutes. Then pour it into a colander, set it by the fire to drain, and serve it up. The grains will be separate, and very large.

364 Rice should be prepared for Puddings in this way.

BE attentive to your neighbour at the dinner-table; pass him what he requires; and if he should unwittingly make an ill-natured remark, pass that also.

An Excellent and Economical Flavouring for Puddings, Custards, &c.

When the Hawthorn is in blossom, gather the buds, which are like little white peas, and put them into wine-bottles; let each bottle be three parts full, and then fill it with brandy, and seal. It will be ready for use in two months, and supply a delightful flavouring of which one or two tea-spoonsful will suffice for a pudding.

When a newly-married woman was brought to the house of her husband, she was compelled, by the Athenian law, to carry with her a frying-pan, in token of good housewifery.

Methods of Re-serving Sweets and other Table Delicacies.

It is often a matter of great convenience as well as economy, to give a new and presentable form to the Hint appeared upon the table; especially because there is frequently a large amount of them left unconsumed after parties.

367 Calf's Feet Jelly and good Blanc-mange are excellent when melted and mixed together, whether in equal or unequal proportions. They should be heated

only sufficient to liquify them, or the acid of the jelly may curdle the blanc-mange. Pour this last, when melted, into a deep earthen bowl, and add the jelly to it in small portions, whisking them briskly together as it is thrown in. A small quantity of prepared cochineal, which may be procured of a chemist, will serve to improve or to vary the colour when required.

368 Many kinds of Creams and Custards may be blended advantageously with the blanc-mange, after a little additional isinglass has been dissolved in it, to give sufficient firmness to the whole. It must be observed that either jelly or blanc-mange must be as nearly cold as it will become without thickening and beginning to set, before it is used for this receipt.

369 A sort of marbled mass is sometimes made by shaking together in a mould remnants of various coloured Blanc-manges cut nearly of the same size, and then filling it up with a clear jelly.

370 When a small part only of an open Tart has been eaten, divide the remainder equally into triangular slices, place them at regular intervals round a dish, and then fill the intermediate spaces, and cover the tart entirely with a slightly-sweetened and well-drained whipped cream.

"AE, Mr. Simpkins, we have not chairs enough for our company," said an extragent wife to a frugal husband. "Plenty of chairs, ducky, but a little too much company," replied Mr. Simpkins, with a knowing wink.

A nice way of Warming and Serving Cold Plum Pudding.

Try, also, some Fritters, and pile them in the centre of the

Hint
371

Cut the pudding into thin slices, and fry them in Butter.

Butter.

Gish, placing the slices of pudding around on the outside. Powder all with lump sugar, and serve with pudding sauce in a tureen.

As old gentleman, who had never before seen finger-glasses, and who felt called upon to take everything set before him, drank off the contents of his vessel, when the butler put down another; but the laird turned to him saying, "Na, na, John, I'm for na mair could water!"

To Serve Cold Rice Pudding.

Remove the baked coating of the pudding, and spread the remainder nicely upon a dish. Over the pudding

Hint pour a custard, and add a few lumps of jelly or preserved fruit.

DR. ALDRICH, the musical composer, gave the following rhymed reasons for sitting after dinner:—

Good wine; a friend; or being dry
Or lest we should be, by-and-bye;
Or, any other reason why.

A nice way to Serve the Remains of an Apple Tart.

Cut the crust into triangular pieces, and arrange them around the sides of a china bowl. Place the fruit next to the pieces of crust; and pour a nice custard into the centre. Should the fruit be deficient, roast or bake a few apples, and place in the centre.

A GENTLEMAN calling one morning on a female friend, was answered by the page that she was not at home. "Thank you, give her this," said he, handing a card, small giving the boy a sixpence. "Yes," said the lad, thrown off his guard by the unexpected gift, "I will give it to her while you woil."

To secure a Constant supply of Savoury and Nutritious Stock, as a Base for nearly all Gravies and Soups, simply from Scraps.

To accomplish this, the first thing to do is, to set up a good iron "Stock-pot," which may be obtained from any furnishing ironmonger. The little outlay at first will soon be compensated by the daily contributions of the Stock-pot to the wants of the family; it will last for years, and should never be out of use. The Stock-pot should, in fact, be regarded as the PRINCIPAL SAVE-ALL, the magic reservoir, as inexhaustible as the conjuror's bottle, and producing as wonderful a variety of compounds.

Before describing what may come out of the stock-pot, it is obviously necessary to say what should be put into it. And the answer is, that there is nothing in the shape of Scraps

of meat and bone, that should not, unless otherwise employed, be thrown into the stock-pot. For the benefit of the stockpot, bones should not be picked; the stock-pot will clean them most effectively, and extract abundant nourishment from their internal parts. In preparing joints of meat for the table, put the trimmings into the Stock-pot. Ham, Beef, Veal, Mutton, Lamb, Pork, Bits and Bones of Poultry, Game, in fact, the bones or remains of ANY KIND of meats should go into the stock-pot. Egg-shells should be put in; they tend to clarify the stock. Crusts of dry Bread may be thrown in; they gather the soum, which should be taken off three or four times a day. Cold Carrots and Parsnips, or the remains of Onion sauce or gravy; the outside stems of Celery, thoroughly cleaned and cut into small pieces; and all similar substances, should invariably go into the Stock-pot, which should always be kept simmering by the fire, the exhausted bones, &c., being removed day by day, as the stock is drawn off.

The Stock-pot thus managed will always be ready to supply the groundwork of almost all kinds of gravies and soups. A basin of soup, with the addition of a little water, thickening, and a sprinkling of herbs, may be knocked up at a moment's notice. Hashes, meat pies, savoury Puddings, and all gravies sent to the table may be enriched thereby. When Stock is alluded to in the receipts given in this volume, the liquor from the stock-pot is that which is indicated.

Every furnishing ironmonger knows what a Stock-pot is; but the purchaser should observe that the tap should be raised a little from the bottom, in order that the stock may be drawn off without the sediment. The bones and refuse that come from the stock-pot will serve for the pig-tub; or suffice for dogs and cats, where such are kept, without wasting better food upon them.

The thieving propensities of "the cat" are well known. How does "the cat" the third to open the cheffonler? How is it, that after drinking our gin, she never some intoxicated? Whatever can the cat do with tea? And how, when the breaks late, does she manage to pick up the pieces!

Capital Stock for Gravy and Sauces, from a Ham Bone.

When a Ham has been cut to the bone, cut off all the bits of meat that are not rusty, whether fat or lean, throw the rusty pieces into the pig-tub, or to the fowls, break the bone in pieces, beat the meat with a rolling-pin, and put the whole into a saucepan with a quarter of a pint of broth or gravy; then cover it, and stew gently, occasionally stirring it well, to prevent its sticking to the bottom. Then strain off the stock, and bottle down in old pickle bottles, to improve gravies or sauces of any description. This is essentially a good "extract of ham" cheaply obtained.

As lately a sage on a fine ham was repasting (Though for breakfast too savoury I opine), He exclaimed to a friend, who sat silent and fasting, "What a breakfast of learning is mine!"

A breakfast of learning!" with wonder he cried, And laugh'd, for he thought him mistaken; "Why, what is it else?" the sage quickly replied, "When I'm making large extracts from Bacon!"

To make a very relishable Soup without Meat.

Take two carrots, two turnips, one onion, the trimming of a head of celery, cut into small slices and pieces, and Hint fry with about half an ounce of butter. Let them be fried until they are quite dry, taking care that they do not burn. When in this state, pour from a pint and a half to a quart of boiling water into the frying-pan on them; then pour all together into a saucepan, and boil for three or four hours, adding water to keep up the quantity, as it boils away. Capital for invalids, or as a warmer at bed-time for people with bad colds.

A LADY was engaged in domestic affairs, and the servant, who was a Catholic, when the door-bell was rung, was requested by her mistress to say that she was not at home. "Yes, ma'am," said the servant; and after she had done as she was bid, she returned to her mistress and inquired, "When I go to the praste, shall I confess that as my lie, ma'am, or shall I say it was yours?"

Green Pea Soup without Meat.

Ir the peas are good, this will be as nice a vegetable

Hint
Green Peas, and divide half a pint from them.
Put them on in boiling water; boil until tender, and then pour off the water, and set it by to make the soup with. Put the peas into a mortar, and pound them to a mash; then put them back into the water the peas were boiled in; stir all well together, and then to through a hair sieve, or tammy. Boil the half-pint of peas, separated from the others, and when done, turn them into the soup, and serve hot.

378 The same may be made with the liquor in which Calf's Head, Calf's Feet, or Tails, or joints of Veal, Letton, &c., have been boiled.

The following advertisement lately appeared in a Jersey print:—"To be sold by print at a contract, a beautiful rooster monkey, a parrot, two poodles, and a tortoise—It cat, the property of a lady just married, who has no further use for them."

Pea-leaf Soup, an inexpensive rarity, when Green Peas cannot be obtained.

Take some shallow pans, plant them pretty thickly

the dwarf Spanish peas, and set them in a vinery where
there is a shelf, and a good heat. When they
are about six inches high, and well furnished with
leaves, cut them like mustard and cress, for the
purpose of making green pea soup. Boil a small quantity
of blue peas, and also boil the cuttings, mix the two, and
pass them through a tammy; add this to the usual stock,
and you will obtain a green pea soup which for colour,
flavour, and body, cannot be surpassed, even by midsummer
productions.

380 A quantity sufficient to serve a party of fourteen (thirteen is an unlucky number!) can be raised at the expense of 2s. 6d. One quart of the strong growing varieties is enough for sowing; and a half pint of any variety of blue peas to boil separately. Mint should not be used.

381 The young leaves of peas grown out of doors

will do as well as those raised in glass houses. The proportions to be used may be thus indicated:—Half a pint of peas; one quart of pea leaves, two small lettuces, and one middle-sized onion. These will supply enough soup for six persons.

382 When peas first come in, Pea Shells, boiled, and pressed through a sieve, with some of the liquor in which they were boiled, are equally good as peas. The young pea haulm is also good for the purpose. One half the quantity of young peas will suffice for soup, when the shells are used in this manner.

Two gardeners, who were neighbours, had their crops of early peas killed by the frost. One of them came to condole with the other. "Ah!" cried he, "how unfortunate! Do you know, neighbour, I've done nothing but fret ever since. But, bless me! you seem to have a fine crop coming up; what sort are they?" "Why, those are what I sowed immediately after my loss." "What, coming up already?" "Yes," replied the other, "white you were fretting, I was working."

Delicious Asparagus Soup.

This is to be made with the points or heads of Asparagus, in the same manner as green pea soup. Let half the asparagus be rubbed through a sieve, and the other cut in pieces about an inch long, and boiled until soft, and sent to table in the soup. To make two quarts, there should be a pint of heads to thicken it, and half a pint cut in.

384 A cheaper soup, preferred by many, may be made by adding Asparagus Heads to common Pea Soup.

The favourite motto with Mr. Paradox has always been, "Time is money." Acting on this principle, he never wastes a word in conversation. For instance, he meets you in the street, and instead of saying, "Good morning! How do you do?" it is simply, "Morning! Do?" If he wishes to inquire of his wife what she had for dinner, he merely says, "Dinner?" And upon retiring to bed, instead of wishing Mrs. P. "Good night," in the customary way, he exclaims, "Night." Mr. Paradox calculates that he makes a clear saving of thirty days per annum by this economical system.

Plain Pea Soup.

To a quart of split Peas, two heads of celery, and a large onion, put three quarts of broth; let them simmer

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severy quarter of an hour, to prevent the pease burning (as the water boils away, add some more);

when the peas are well softened, work them through a coarse sieve, and then through a fine sieve or a tammy, wash out the stew-pan, and then return the Soup into it, and give it a boil up; take off any scum that comes up, and it is ready. Send them up with Fried Bread and Dried Mint on two side dishes. This is an excellent Family Soup, produced with very little trouble or expense.

386 The Broth for the above may be derived from a Liquor made from the Bones of Roast Beef, or the water in which Mutton, Beef, Pork, or Poultry has been boiled. A Shank Bone of Ham, the Root of a Tongue, and pieces of a Red Herring are all good for Pea Stock.

A Lady, who was in the habit of spending a large portion of her time in the society of her neighbours, happened one day to be taken ill, and sent her husband in great haste for a physician. The husband ran a few yards, but suddenly turned back, exclaiming, "My dear, where shall I find you when I come back?"

A very Economical Carrot Soup.

CLEAN and scrape half-a-dozen large Carrots; peel off the red outside, which alone is to be used for the soup; put it into a gallon stew-pan, with one head of Hint celery, and an onion shred to pieces. Take two 387 quarts of beef, veal, or mutton broth, or if you have any Cold Roast Beef Bones, or the liquor in which mutton or beef has been boiled, you may make very good stock for this soup. When you have poured the broth upon the carrots, cover the stew-pan close, and set it on a slow fire for two hours and a half, or until the carrots are soft. Take some pieces of Stale Bread, and grate a large cupful of crumbs; rub it through a tammy or hair sieve, with a wooden spoon, and add as much broth as will make it about as thick as pea soup. put it into the soup; or make it hot in a separate stew-pan, season it with a little salt, and send it up as a side dish, with some toasted bread cut into inch squares, to be eaten with the soup, according to taste.

388 To impart a better flavour, the Celery and

Onions may be fried to a light brown in butter, before being added to the soup.

with four quarts of the Liquor in which Beef or Mutton has been boiled; add two large onions, a turnip, and a seasoning of pepper and salt; boil the whole for three hours. Have the Carrots ready, prepared as above, strain the soup on them, and stew until they are south, then press them through a sieve. If you have any Cold Roast Beef or Beef-Steak pulp about half a pound in a mortar, add to the soup, and serve very hot.

A MISERLY old lady, during the war, kept an Inn. One day a famished sold called, and asked for something to cat. Some beef-bones that had been pretty well picked, were set before him. After finishing his dinner, a little son of the landad rottleng that the soldier found it very difficult to make out much of a dinner, between money in his hand as he stepped out of the door. "How much was it work nother, to pick those bores?" asked the boy. "A shilling," was the reply, the did lady expecting to receive the money. "I thought so, mother," replied the boy, "so I gave the soldier a shilling for doing it, and sent him away."

Rhubarb Spring Soup.

PEEL and wash about a dozen sticks of Rhubarb, more or less, according to size, and the quantity of soup required; blanch them in water three or four minutes; drain, and put it into a stew-pan, with two onions sliced, a carrot, a piece of lean Ham either shred or pounded, and a good bit of butter; let it stew gently over a slow fire until tender; then put in two quarts of good broth, to which add two or three ounces of bread crumbs; boil about fifteen minutes; skim the fat; season with salt and cayenne pepper, pass through a tammy, and serve up with Fried Bread.

Contentment consists not in adding more fuel, but in taking away some fire, not in multiplying wealth, but in contracting desires. Worldly riches, like nuts, spoil men's teeth in cracking them, but fill no belly in eating them.

Excellent Celery Soup.

Cut six heads of Celery into pieces about two inches long, wash them well, drain them on a hair sieve, and

Hint stock. Stew gently for about an hour, till the celery is very tender. Remove the scum, as it rises, and serve with a little salt. When Celery cannot be procured, half a drachm of the Seed, pounded fine, put in a quarter of an hour before the soup is done, will impart a fine flavour. Or a little Essence of Celery may be used.

A FEMALE writer upon dress says, "Nothing looks worse on a lady than a darned stocking." We object to the assertion—a stocking that needs darning looks stuch score.

An excellent Soup of Endives, Best when they are Plentiful and Cheap.

TRIM away the green and outer leaves of about three dozen Endives, which should be thoroughly washed and examined; blanch them in boiling water and a Hint little salt for ten minutes, after which throw 392 them into cold water, drain, and press all the Cut off the roots, and put the water out of them. endives into a stew-pan with four ounces of fresh butter, a little grated nutmeg, salt, and sugar. Stir the endives over a slow fire for about ten minutes with a wooden spoon; then add a ladleful of good fowl or veal broth; simmer gently in an oven, or by a slow fire for an hour, and then pass the endives through a tammy. To the purée thus obtained, add one quart more of broth, and just before sending the soup to table, add to it a pint of boiling cream or milk, and a pat of fresh butter. This is a capital light soup for the autumnal season, when endives are full and white.

A Squire had a friend to visit him on business, and was very much amoyed when his wife came to ask him what he wanted for dinner. "Go away! It us alone;" impatiently said the squire. Business detained his friend till dinner-time, and the squire urged him to remain. To the surprise of both, they saw nothing but a huge bowl of salad, which the good wife began quietly to serve up. "My dear," said the squire, "where are the meats?" "You didn't order any," cooling sawered the housewife. "I asked what you would have, and you said, 'Lettuce alone!' Here it is." The friend burst into a laugh, and the squire, after looking larid for a moment, joined him. "Wife, I give it up. Here is the money you wanted for that carpet which I denied you. Now let's have peace, and some dinner." The good woman pocketed the money, rang the bell, and a sumptuous spast was brought in.

A very Economical and Agreeable Soup of Lentils.

Take one pint of Lentils, soak them in cold water: add six middle-sized onions; two heads of celery; two heads of

THE poorer a man is, the more he pays for what he uses—as Franklin very justly observed, necessity never made a good bargain. The smaller the quantity we purchase, the larger the profit charged for it.

Capital Soup from Goose or Duck Giblets.

The Giblets of two Ducks may be reckoned as equal to those of one Goose. Cleanse the Giblets, and parboil them take the skin off the feet, and crack the bones of the legs; cut the gizzards into quarters, the neck into three pieces; the feet, livers, and pinions into two, and the head also into two, throwing away the bill Boil them (i.e. two sets of Goose Giblets, or four sets of Ducks,) in a quart of weak gravy soup, with an onion Have ready boiling some rich highly seasoned brown gravy soup; add the giblets, and the liquor they have been boiled in, with some chopped parsley; take out the onion, and thicken the soup with a bit of butter kneaded in flour.

395 For, one set of Goose, or two of Duck Giblets will make a quart of healthful nourishing soup. If a larger quantity is desired, and there are no more Giblets to be had add a pound of Beef, or Mutton, or Bone of a Knuckle a Veal.

396 Those who are fond of Forcemeat, slip off the skin of the neck, and fill it, tying up the ends; or make

some Forcemeat Balls of the Duck Stuffing. These should be put into the soup about half-an-hour before taking up.

A GREEN one, who had a great desire to possess a goose alive, set off to a reighbouring town, resolved to buy one, and fatten it for himself. Having made a bargain, he was returning home, when he was met by a waggish friend, to whom he showed his purchase. "Why," said his friend to him, on seeing the goose, "they've given you no giblets with him; you have been cheated." The smiling countenbance of the Irisaman was turned to dismay: he reflected for a moment, then turned back, and actually walked a distance of two miles, to ask the market-woman for the giblets of the Ever goose.

A Capital Soup, made of Old Partridges.

Take off the skins of two Old Partridges, that are too "venerable" for roasting; cut them into small pieces, with three slices of ham, two or three onions sliced, and some celery; fry them in butter till they are as brown as they can be made without burning; then put them in three quarts of water, with a few peppercorns; boil it slowly till a little more than a pint is consumed; then strain it. Put in some stewed celery and fried bread.

A GENTLEMAN complimented a lady on her improved appearance. "You are guilty of flattery," said she, "Not so," replied the gentleman, "for I vow you are as plump as a partridge!" "At first," said the lady, "I thought you guilty of flattery only; but now I find you are actually making game of me!"

Excellent Soup from Cold Hare, or from an Old Hare, that cannot be otherwise Cooked.

CHOP the Hare into pieces, and break the bones; stew it in say three quarts of water or stock, with one carrot, cut small, a little onion, four cloves, a little pounded Hint mace, some black pepper, and a bundle of sweet 398 herbs; if liked, a bay-leaf may be added. While these are stewing, make a dozen or more of Forcemeat Balls. When the Hare is stewed, so that the flesh leaves the bone, strain through a tammy, pick out the bones, &c., and collecting the meat, mince or pound it, with a little butter, and two or three table-spoonsful of flour, rubbed smooth with a little soup; rub this latter through a hair sieve, into the soup, to thicken it; add a little more water or stock, to keep up the quantity; let it simmer slowly half an hour longer, skimming it well. Put in the meat, with a glass of

port wine, and three table-spoonsful of currant jelly; season with salt; put in the *Forcemeat Balls*; and when all is hot, serve. If there is a good quantity of the *Hare Stuffing*, it will suffice instead of the herbs.

399 Rabbit, Partridge, and Grouse Soup may be made from the old animals, or cold remains if in sufficient quantity in the same manner. Smaller quantities may be made, when the fragments are not sufficient for the above.

A LADY thought it would look interesting to faint away at a party the other evening. One of the company began bathing her temples and head with rum, when the lady exclaimed, "For goodness' sake, put nothing on that will change the colour of my hair!"

A gallon of Broth for Four-pence: suitable to the poor, and good enough for the rich.

Or Scotch Barley, well washed in cold water, take four ounces; and four ounces of sliced onions. Put these into

five quarts of water—the fifth quart to allow for Hint the decrease of quantity by boiling. After boiling 400 gently for one hour, pour it into a pan, and put into the saucepan from which the soup has been poured two ounces of clear beef or mutton dripping, melted suet, or two or three ounces of fat bacon minced. When melted. stir into it four ounces of oatmeal; rub these together into a paste. Now add the Barley Broth previously prepared: at first a spoonful at a time, and the rest by degrees, stirring well together until it boils. For seasoning, use ground black pepper, cayenne, allspice, salt, &c., to taste. Any other vegetables that may be at hand can be added, particularly chips of celery, carrots, leeks, chopped parsley, thyme, herbs, &c.

401 Stale bread, bits of biscuit, or plain suet dumplings may be added.

WARBURTON, in his account of his voyage up the Nile, gives an amusing instance of a singular opinion of the proper qualities of meat entertained by the sailors. He says:—"On arriving at Kench, we gave the crew a feast, consisting of an old ram, preferred by them to young mutton, because it stood more chewng."

Capital and Cheap Soup from Cow Heels.

Boil two Cow Heels; cut the meat into moderately

small pieces, and set them by separately in a dish; put the trimmings and bones into a stew-pan with Hint three quarts of water, together with an unboiled 402 cow-heel cut into quarters; add to this, two onions and two turnips, pared and sliced, the red part of two large carrots, two eschalots cut in halves, a bunch of lemon-thyme, and two bunches of parsley; set this by the side of a slow steady fire, keep it closely covered, and let it simmer gently six or seven hours, during which take care to remove the fat and scum. When done, strain the liquor through a sieve, and put two ounces of butter into a clean stew-pan; when it is melted, stir into it as much flour as will make a stiff paste, add to it by degrees the soup liquor; give it a boil; strain through a sieve; and put in the thinly-pared peel of a lemon. a couple of bay leaves, and the meat of the boiled heels. Let it simmer for half an hour longer; add the juice of a lemon, a gill of wine and a tea-spoonful of mushroom catchup, and serve in a tureen.

"What are you about?" enquired a lunatic of a cook, who was industriously stripping the feathers from a fowl. "Dressing a chicken," answered the cook. "I should call that un-dressing," said the crazy chap. The cook looked grave, eh

Soyer's Soup for the Poor; which has been Tasted and Approved by numerous Noblemen, Members of Parliament, and Ladies. Two gallons cost about Six-pence.

Two ounces of dripping; quarter of a pound of meat, cut into pieces one inch square; quarter of a pound of onions sliced thin; quarter of a pound of turnips, cut into small dice; two ounces of leeks—the green tops will do, chopped small; three ounces of celery; three-quarters of a pound of common flour; half a pound of pearl barley, or one pound of Scotch; three ounces of salt; quarter of an ounce of brown sugar; two gallons of water.

404 Put the two ounces of dripping into a saucepan capable of holding two gallons of water, with a quarter of a pound of the leg of beef, without bones-(the bones may be also put in, or be afterwards used for stews, gravies, &c.)—cut in pieces about one inch square; put in the onions, and then set the saucepan over a fire. and stir the contents round for a few minutes with a wooden or iron spoon until fried lightly brown. put in the turnips, celery, and leeks, cut into small pieces. Stir them with the other ingredients over the fire for another ten minutes; then add a quart of cold water and three-quarters of a pound of flour, and the pearl barley, mixing all well together; then add seven quarts of hot water, seasoned with the salt, and brown sugar, stirring occasionally until boiling; allow it to simmer for three hours, when the barley will be tender and the soup ready.

BISHOP CUMBERLAND being told by some of his friends that he would wear himself out by intense application, replied, in the words of Bacon, "It is better to wear out than rust out."

A Beef Brose.

After any large piece of Beef has been taken out of the pot it was boiled in, skim off the fat with part

Hint
405

Beef Brose thus:—Have ready in a bowl, Oatmeal that has been toasted brown before the fire.

Pour in the boiling liquor, and stir it a little; if too thick add a little more liquor, and send it to table quite hot.

"Will you dine with me to-morrow, Mr. ——?" asked one Irishman of another. "Faith, and I will, with all my heart." "Remember, 'tis only a family dinner I'm asking you to." "And what for not; an family dinner is a mighty pleasant thing. What have you got?" "Och, nothing uncommon: an elegant piece of corned beef and potatoes." "By the powers, that bates the world; My favourite dinner; we often have it at our table—barrin' the beef!"

A Capital Soup of Cold Ox-head.

THIS should be prepared the day before it is to be

eaten, as you cannot cut the meat off the head into neat pieces unless it is cold:—the day before you Hint want this soup, put half an Ox-Cheek into a 406 tub of cold water to soak for a couple of hours; then break the bones that have not been broken at the butcher's, and wash it in warm water; put it into a pot, and cover with cold water; when it boils, skim very clean, and then put in one head of celery, a couple of carrots, a turnip, two large onions, two dozen berries of black pepper, same of allspice, and a bundle of sweet herbs, such as marjoram, lemon-thyme, savory, and a handful of parsley; cover the pot close, and set on a slow fire; take off the scum, and set by the fire-side to stew very gently for about three hours. the head, lay it on a dish, pour the soup through a fine sieve into a stone-ware pan, and set it and the head by in a cool place till the next day;—then cut the meat into neat pieces, skim and strain off the broth. two quarts of broth and the meat into a clean stew-pansimmer very gently for half an hour longer, and it is ready.

407 For If you wish it thickened, put two ounces of butter into a stew-pan; when melted, throw in as much flour as will dry it up; when well mixed, and browned by degrees, pour to this your soup, and stir well together; simmer for half an hour longer; strain through a hair sieve into a clean stew-pan, and put to it the meat of the head—stew half an hour longer, and season it with cayenne pepper, salt, a glass of good wine, or a table-spoonful of brandy, if required.

408 May be served thickened in one Tureen, and send up the Meat in that,—the remainder as a clear

A SERVANT was sent by her mistress, during warm weather, for a piece of beef. The butcher forwarded it in due course; but, on removing a portion of the suct, the indications of life which presented themselves were unmistakable. Next day the same girl was sent for a leg of lamb. "Are you sure it is sweet?" she enquired. "Perfectly," said the butcher, "the lamb was alive yesterday." "So was the beef we had yesterday," was the reply.

Gravy Soup, with some of the carrots and turnips shred, or cut into shapes.

Economical Soup of Ox-Tails.

Pur into a gallon stew-pan eight cloves, two or three cnions, half a drachm of allspice, the same of black pepper, and three Tails, divided between the Hint joints; some persons fry the tails before the 409 put them into the soup. Cover them with cole water; skim it carefully as long as you see any scun rise; then cover as close as possible, and set on th side of the fire to keep gently simmering till the mea becomes tender and will leave the bones easily, because it is to be eaten with a spoon, without the assistance of a knife or fork; this will require about two hours when perfectly tender, take out the meat and cut it of the bones in neat mouthsful; skim the broth, and strain it through a sieve.

and butter, as directed in the preceding receipt,—
or put two table-spoonsful of the fat you have taker
off the broth into a clean stew-pan, with as much flow
as will make it into a paste; set this over the fire, and
stir them well together; then pour in the broth by
degrees, stirring it and mixing it with the thickening;—
let it simmer for another half-hour, and when you have
well skimmed it, and it is quite smooth, then strain is
through a tammy into a clean stew-pan, put in the meat
with a table-spoonful of mushroom catchup and season is
with salt.

EYES dry for their sins, are vainly wet for their sufferings: a drought in the spring is not to be repaired by a deluge in the autumn.

A Nourishing Soup of Ox Heels.

PROCURE an Ox Heel undressed, or only scalded (not one

that has been already boiled, as they are at the tripe shops. till almost all the gelatinous parts are extracted). Hint and two that have been boiled as they usually are 411 at the tripe shops. Cut the meat off the boiled heels into neat pieces, and set it by on a plate; put the trimmings and bones into a stew-pan, with three quarts of water, and the unboiled heel cut into quarters; -furnish a stew-pan with two onions, and two turnips pared and sliced; pare off the red part of a couple of large carrots, add a couple of eschalots cut in half, a bunch of savory or lemon thyme, and double the quantity of parsley; set this over, or by the side of a slow steady fire, and keep it closely covered and simmering very gently (or the soupliquor will evaporate) for at least seven hours: during which, take care to remove the fat and scum that will rise to the surface of the soup, which must be kept as clean as possible. Now strain the liquor through a sieve, and put two ounces of butter into a clean stew-pan; when it is melted, stir into it as much flour as will make it a stiff paste; add to it by degrees the soup-liquor; give it a boil up; strain it through a sieve, and put in the peel of a lemon pared as thin as possible, and a couple of bay-leaves, and the meat of the boiled heels; let it go on simmering for half an hour longer, i.e. till the meat is tender. Put in the juice of a lemon, a glass of wine, and a table-spoonful of mushroom catchup, and the soup is ready for the tureen.

412 Those who are disposed to make this a more substantial dish, may introduce a couple of sets of Goose or Duck Giblets, or Ox-tails, or Calves' Tails, or a pound of Veal Cutlets, cut into pieces.

A very Nice Onion Soup.

Brown half a pound of butter, with a little flour; take

[&]quot;I court only the hours that are screne." What a fine lesson is conveyed to the mind in this. To take no note of Time but by its benefits; to watch only for the smiles, and neglect the frowns of fate; to turn always to the sunny side of things. How different from the common art of self-tormenting!

Hint
dozen of large onions, fry them very gently until
tender; pour to them, by degrees, two quarts of
boiling water, shaking the pan well round as it is
poured in, and also a crust of bread; let it boil gently for
half an hour; season it with pepper and salt; take the top
of a French roll, and dry it at the fire, put it into a
saucepan with some of the soup, to soak it, then put it into
the tureen; let the soup boil some time after the onions are
tender, as it gives the soup a great richness; strain it off,
and pour it upon the French roll.

An old gentlewoman, who lived almost entirely on soups, told us it was a long time before she could get them made uniformly good—till she made the following rule—"If the soup was good, she let the cook have the remainder of it—if it was not she gave it to her lap-dog;" but as soon as this resolution was known, pour little Bow-Wow seldom got the aweet treat after.

Brown Soup, without Meat.

Pur into a clean saucepan three quarts or more of water, with raspings sufficient to thicken it; two or three onions cut across, some whole pepper, and a little salt; Hint cover it close, and let it boil about an hour and 414 a half; strain it off through a sieve; then have celery, endive, lettuce, spinach, and other herbs, not cut too small; fry them in butter; then take a clean stew-part that is large enough for the ingredients; put in a goo piece of butter, a dust of flour, and keep stirring it till is of a fine brown, then put in the herbs and soup; be it till the herbs are tender, and the soup of a proper thickness; put the soup into a tureen, and send it to table have some fried bread in a plate, and some in the sour if agreeable.

A MAN of business should take care to consult occasionally with persons of a natural quite different from his own. To very few are given all the qualities requisite form a good man of business. Thus a man may have the sternness and fixedness of purpose so necessary in the conduct of affairs, yet these qualities prevent his perhaps, from entering into the character of those about him. He is likely to was tact. He will be unprepared for the extent of versatility and vacillation in other men. But these defects and oversights might be remedied by consulting with person whom he knows to be possessed of the qualities supplementary to his own.

White Soup, without Meat.

Put into a clean saucepan two or three quarts of water, the crumb of a twopenny loaf, with a bundle of sweet herbs, some whole pepper, two or three cloves, an onion or two cut acress, and a little salt; let it boil covered till it is quite smooth; take celery, endive, and lettuce, only the white part; cut them into pieces, not too small; boil them, strain the soup off into a clean stew-pan; put in the herbs, with a good piece of butter stirred into it till it is melted; then let it boil for some time till it is very smooth; if any scum arises, take it off very clean. Soak a small French roll, nicely rasped in some of the soup, and send it to table.

ZEAL without knowledge is fire without light. If youth knew what age would crave, it would both get and save. He that is angry without a cause, must be pleased without amends.

Nourishing Milk Soup.

Take two quarts of New Milk, with two sticks of cinnamon, a couple of bay-leaves, a very little salt, and a very little sugar; then blanch half a pound of sweet almonds while the milk is heating, beat them up to a paste in a marble mortar; mix them by degrees with some milk; while they are heating, grate the peel of a lemon, with the almonds, and a little of the luice; then strain it through a coarse sieve, and mix it with the milk that is heating in the stew-pan, and let it roil up; cut some slices of French bread, and dry them refore the fire; soak them a little in the milk; lay them at the bottom of the tureen, and then put in the soup.

He that has but one hog makes him fat, and he that has but one son makes him a fool.

MISCHIEFS come by the pound, and go away by the ounce. Better keep under an old hedge, than creep under a new furze bush.

Mock Turtle Soup.

Scald a Calf's Head, which cut into inch squares; wash and clean them well, dry them with a cloth, and put

them into a stew-pan, with two gallons of stock gravy. sweet basil, knotted marjoram, savory, a little Hint thyme, some parsley, all chopped fine, cloves 417 and mace pounded, half a pint of Madeira or sherry; stew all together gently for four hours; heat a · little stock gravy with a little milk (one pint), some flour mixed smooth in it, the yolk of two eggs; keep these stirring over a gentle fire until near boiling; put this in the soup, stirring it as you put it in, for it is very ant to curdle; then let all stew together for half an hour. when it is ready to send to table, throw in some Forcemeat Balls and hard yolks of eggs; when off the fire, squeeze in the juice of half a lemon. The quantity of the soup may be increased by adding more stock gravy, with calves' feet and ox palates, boiled tender, and cut into pieces.

STEP among your neighbours, reader, and see whether those among them who have got along smoothly, accumulated property, and gained a good name, have not been men who bent themselves to one single branch of business. It must be so. Go out in the spring, when the sun is far distant, and you can scarcely feel the influence of its beams, scattered as they are over the wide face of creation; but collect those beams to a focus, and they kindle up a flame in an instant. So the man that squanders his talents and his strength on many things, will fail to make an impression with cither; but let him draw them to a point—let him strike at a single object, and it will yield before him.

Excellent and Cheap Pumpkin Soup.

Take a Knuckle of Veal and a Knuckle of Ham. In absence of the Veal, use a Calf's Foot or a Cow-Heel, or even some Bones; and, in place of the Ham, Hint use part of the Hock of Bacon. Cut and chop 418 these up; put them into a two-gallon stew-pan; then add to them two large onions sliced, one carrot, two middle-sized turnips sliced, with skin on, outside leaves of a large head of celery cut into small pieces, one tea-spoonful of ground allspice, one table-spoonful of salt, and a piece of butter or marrow the size of a walnut. Place the stew-pan on the fire; keep stirring the contents with a wooden spoon, to prevent them sticking to the bottom of the pan, and until there is a kind of white glaze on the pieces of meat; then add,

by degrees, one gallon of hot water; pecl and take out the seeds of a *Pumpkin* about six pounds in weight; cut it into pieces, and put it into the stew-pan; boil until the pieces of Pumpkin are quite soft; pass as much as possible of the contents of the stew-pan through a coarse hair-sieve; then boil it again, adding more water if too thick. Season it with a table-spoonful of pounded sugar, a tea spoonful of pepper, and more salt if required. Serve in a tureen, with some fried bread cut the size of dice.

- 419 This soup is preferable to soups of the peakind; it cools the blood, and corrects the acid humours of the body.
- 420 In all kinds of soups, where butter is recommended, marrow is preferable, only in larger quantities.
- 421 Pumpkins may also be dressed as vegetables by being cut into slices, boiled in plenty of water with some salt in it, drained well when done, and served on some toast, with melted butter made with cream poured over it.
- 422 Pumpkins may likewise be *Pickled*, by cutting them into slices, and proceeding the same way as for Indian pickles; or they will do to mix with other vegetables for Piccality.

God reaches us good things with our own hands. When the fox preaches, beware of your geese. In the forehead and the eye, the lecture of the mind doth lie.

Capital Broth of Sheep's Head.

The Sheep's head is well worth cooking for broth. To make broth, get a fine Head, and scald the wool off the same as the calf's head; then put it into a saucepan with a gallon of water, and let it boil gently for three hours; having put in with the head a carrot and turnip sliced, and an onion or two, the scum should be taken off five or six times, so as to get it perfectly free from grease; take out the head, cut the

meat from the bones into squares, and put them into the saucepan again with the liquor, leaving the turnips, carrots, and onions in also; season with pepper and salt, add a little flour to thicken, and serve in basins, with some toast cut into squares in the basin, and a little chopped parsley, fresh.

424 For The Scrag End of the Neck, Shank Bones, or Feet, will make broth as well as the head.

WIT are chickens' necks like door bells?-Because they are rung for company.

Soup from Calves' Tails, commonly called Chesterfield Soup.

TAKE three gallons of stock gravy, a little whole pepper and allspice, a few sprays of basil and knotted marjoram,

some salt and catchup, three onions, two carrots, Hint and a little celery cut small; it should boil two 425 or three hours, until the vegetables are done to shreds; in the mean time a Roux should be prepared thus: Place half a pound of butter in a confectionery pan, when it is melted, add two pounds of flour, which having thoroughly mixed with the butter, gradually thin by adding some of the stock which has boiled for two hours: when it can be added to the other ingredients, and allowed to boil for half an hour, being kept well stirred to prevent burning. It should then be strained through a hair sieve into an earthen or tin pan. It will require twelve Calves' Tails for the above quantity of Soup; they should be separated at the joints, placed in a stew-pan, with two gallons of water, and allowed to boil until thoroughly cooked, when, having removed the scum from time to time. they can be added, liquor and all, to the soup; when having allowed it to simmer for a few minutes, it can be served with a wineglass of sherry or Madeira, in the tureen.

A young lady, after dancing all night, and several hours longer, will generally find, on consulting the looking-glass, that the evening's amuement will not bear the morning's reflection.

Capital Zests for Cold Meats, Salads, Gravies, &c., Costing the Merest Trifle.

Pour a quart of the best vinegar on three ounces of scraped horseradish, an ounce of minced eschalot, and one drachm of cayenne; let it stand a week, and you will have an excellent relish, at a merely nominal cost. Horseradish is in highest perfection about November.

427 Horseradish Powder should be made during November and December; slice it the thickness of a shilling, and lay it to dry very gradually in a Dutch oven (a strong heat evaporates the essential flavouring oil); when dry enough, pound, and bottle it.

428 Pry and pound half an ounce of cress-seed (such as is sown in the garden with mustard), pour upon it a quart of the best vinegar; let it steep ten days, shaking it up every day. This will be very strongly flavoured with the cress, and for salads, cold meats, &c., will be greatly liked. The quart of sauce will cost only a penny more than the vinegar.

429 Bruise half an ounce of celery-seed, and add a quarter of a pint of brandy or proof spirit. Let it steep for a fortnight. A few drops will immediately flavour a pint of broth, and form an excellent addition to pease and other soups, and the salad mixture of oil, vinegar, &c.

THE good are better made by ill, As odours crush'd are sweeter still.

A Capital and Cheap Sauce for Roast Pork, Pork Chops, or Warmed Cold Pork.

Well wash and cut up a good-sized red cabbage, or Part of one; peel an equal weight of apples; slice and take out the cores; put the cabbage and the apples into a stewpan, together with a piece of butter, and very little water; or in lieu of butter,

piece of fat bacon; stew them gently by the side of the fire until quite tender; stir and mix well together; season with pepper and salt, and serve with pork as above.

The pieces of cold pork should be put in the stew-pan and warmed with the sauce.

431 When pickling red cabbage, take the opportunity of giving this sauce a trial, and it will become standard dish.

An honest farmer was invited to attend a party at a village squire's one evening when there was music, vocal and instrumental. On the following morning he meaned one of the guests, who said, "Well, farmer, how did you enjoy yourself last night." It's were not the quartettes excellent?" "Why really, sir, I can't say," said he, "for I didn't taste 'em; but the pork chops were first rate."

The Best English Substitute for Indian Chutney.

HALF-A-GALLON of vinegar; three quarts of green =n Gooseberries, boiled in three pints of the vinegar until tender; one pound of coarse brown sugar, to Hint be made into a syrup with the other pint of vinegar; 432 three-quarters of a pound of common salt: threequarters of a pound of pudding raisins; half a pound pudding raisins; currants; two ounces of cayenne; two ounces of garlic one ounce of ground ginger; three ounces of mustard one grated nutmeg; one tea-spoonful of ground mace one ounce of Jamaica pepper. The garlic and ginger to be well ground in a mortar. All the ingredients to be well mixed with the gooseberries and vinegar. When the vinegar and gooseberries are nearly cold, mash them up and strain through a colander; then add half-an-ounce of turmeric for colouring.

433 This resembles the real Chutney more closely than any of the other substitutes.

434 Some use Crab Apples instead of gooseberries, and eschalots instead of garlic. These changes are to accommodate peculiar tastes.

[&]quot;There is no mistake about these pickles," said Brown, as he helped himself a ninth time from a newly-opened jar; "they are the genuine article, and came all the way from India!" "Yes," replied his economical wife, "and if you will only control you appetite, they will go a great deal further."

The Economy of "Bastings"—Means of Saving the Consumption of Butter.

Well clarified dripping, and the fat skimmings of broths and soups, when fresh and sweet, will baste everything

Hint

435

as well as butter, except game and poultry, and should supply the place of butter for common pies, &c., for which they are equal to lard, especially if the clarifying be repeated twice over. If kept in a cool place, it may be preserved a fortnight in summer, and longer in winter.

436 To clarify dripping, put it into a clean saucepan, over a stove or slow fire; as soon as a scum forms, skim it well, let it boil, and then let it stand till it is a little cooled, then pour it through a sieve into a pan.

437 After frying, let the spare dripping stand a few minutes to settle, and then pour it through a sieve into a clean basin or stone pan, and it will do a second and a third time as well as it did the first; but the fat in which fish has been fried, must not be used for any purpose than frying other fish.

WHY is hot bread like a caterpillar?—Because it's the grub that makes the butter fly !

To make a Nice Fish Cake, from Scraps of Cold Fish.

There are few articles of food more likely to be wasted when cold than fish of various kinds. Take any Cold

Hint Fish, and separate the bones carefully. Instead of throwing away the latter, put all of them, including the head, fins, and tail, if any, into a stew-pan, with just enough water to cover them, with some pepper, an onion, a faggot of sweet herbs, and a little salt; stew them down, and a nice gravy will be produced.

A drop or two of fish sauce, or anchovy, may be added, if approved. Mince the fish, and mix it well with crumbs of bread, cold potatoes, a little parsley finely chopped,

and season to taste. Make into a cake with the white of an egg, or a little butter, or milk; egg it over, and cover with bread crumbs; then fry a light brown. Pour the gravy over, and serve hot. Garnish with slices of lemon, or sprigs of parsley. This affords a capital dish to help out a scrap dinner; or a nice relish for either breakfast or supper.

When Lord Erskine was Chancellor, being asked by the Secretary of the Treasury whether he would attend the grand ministerial fish dinner at the end of the session, he answered, "To be sure I will. What would your fish dinner be without the Great Seaty"

To prepare a Nice Dish for Breakfast, Supper, or Dinner, by escalloping fragments of Cold Soles, Cod, Whitings, Smelts, or other Fish.

TAKE the Cold Fish, separate it from the bones, and cut into small pieces. Obtain oysters, in number proportioned to the quantity of fish. Stew them slowly Hint in their own liquor for two or three minutes; 439 take them out with a spoon, and beard them, if preferred; skim the liquor, and pour it into a basin. a bit of butter into the stew-pan, melt it, and add as much bread crumbs as will dry it up, then put the oyster liquor into the pan with the butter and crumbs, and give it a boil. Put the cold fish into scallop shells that have been previously buttered and strewed with bread crumbs: add a couple of oysters to each; divide the oyster liquor between the different shells, cover with bread crumbs, and drop bits of butter on the top of each; then brown in a Dutch oven. The whole may be prepared at once in a large flat dish, instead of the scallop shells. who like a particularly keen relish may add anchovy, catchup, cayenne, grated lemon-peel, mace, or other condiments to taste.

440. The Muddy Flavour of Pond Fish may be diminished in the following manner:—When the fish has been perfectly cleaned, insert a slice of bread, large enough

to fill up the belly, and remove this when the fish is cooked.

THE prolificacy of edible fish is a subject fitted, for the most evident reasons, to call forth our wonder and thankfulness towards a beneficent Providence. Leuwenhoek, the physiologist, counted 9,384,000 eggs in a cod, 36,960 in a herring, 38,278 in a smelt, 546,681 in a mackerel, 225,568 in a flounder, 1,357,400 in a plaice, 100,000 in a sole, in a carp 3,686,760, and in a tench, 300,000.

A nice Pie from Cold Salmon or Macherel.

Skin the pieces, and remove all the bones. Then pound the fish very fine in a mortar, with mace, nutmeg, pepper, and salt to taste. Raise the pie of paste, as for meat pies, and ornament the sides in the usual manner. Put the salmon in, and cover it, and bake until nicely browned. When it comes out of the oven, take off the top crust, and put in a little melted butter; cut a lemon in slices, and lay over the top; stick in two or three leaves of fennel, and send to table without a cover.

442 Cold Mackerel may be served in the same way, mixed with cold veal. The sauce to be poured into this, should be made of melted butter, cream or milk, with chopped parsley. Or, bruise the roes of the mackerel, whether hard or soft, with the yolk of an egg; beat up with a little pepper and salt, and some fennel parsley chopped very fine, mixed with thin melted butter.

WHEN a man has the headache, and says "It's the salmon," you may safely conclude that he has been " drinking like a fish."

Fish Stew, that may be eaten either hot or cold.

Take three or four fresh Haddocks, Soles, or Plaice; salt the fish very slightly; cut it into pieces, and then more prepare a Fish Forcemeat as follows:—Take a little of the raw fish, a little of the liver, some parsley, a good quantity of bread-crumbs, some allspice, and mix an egg into balls. Have ready a stew-pan, in which you have, previously to making your forcement, put a large or small onion (according to

the quantity of fish) cut in rings; a little parsley, a bit of butter as big as a chesnut, and a quarter-pint of water; add cayenne and mace, each a pinch, and groundginger as much as would lie on a half-crown piece. When this has simmered a quarter of an hour, and your forcemeat is ready, put in your fish, and lay the forcemeat balls on it. Stew gently half an hour have the yolk of an egg well beaten; add to it the juice of four lemons; beat well together; add thereto a little of the boiling liquor of your fish to prevent curdling, and add this to the fish. One boil up more and it is ready—and a very savoury dish, too.

WHY is French cookery better than English? Because in the Revolution of 1688 — the Stew-arts were driven out of England into France.

Cold Fried Soles nicely warmed.

Fried Soles will keep very good in a dry place, forthree or four days. They may be warmed for the table by hanging them on the hooks in a Dutcks oven, and putting them at a distance from the

fire, that they may warm gradually.

445 Or, they may be warmed in good Beef Gravy, according to the directions given for Boiled Soles, &c.

SERJEANT Cockle, who was a rough blustering advocate, once got from a witness more than he gave. In a trial of a right of fishery, he asked the witness, "Don't you love fish?" "Ay," replied the witness, "but I donna loike cockle sauce with it!"

A nice way of serving up any kind of Cold Fish, with Stale Bread, &c.

DIP a flat dish in hot water, to prevent cracking; smear it with butter, and sprinkle white pepper on it; then a thick layer of stale bread, grated fine; upon the bread place a layer of Fish, picked from the bones, and divided into small pieces; another layer of bread as before, with a little melted butter, without milk, poured over it. Repeat as often as required for the quantity of fish. Smooth the surface with a spoon,

and sprinkle slightly with fine bread, mixed with white Pepper. Place it in a Dutch oven for twenty or thirty minutes. A nice dish for any meal.

447 Cold Mutton may be served in the same way.

A FRENCHMAN had heard the phrase, "I've got other fish to fry," uttered by person who was in a hurry, and did not wish to be detained. He determined to remember the phrase and its application. One day a friend invited him to go and walk, and being otherwise engaged, he thought of the above expression, and gave it thus, "Excuse me to-day, sare, I must go fry some fish."

Mackerel preserved when Chèap, to keep until they are Dear.

Mackerel, being at certain times very plentiful and cheap (especially to persons who live near the coast),

may be preserved to make an excellent and Hint. dish, weeks well-flavoured or months after 448 the season has passed. Having chosen fine sound fish, cleaned them perfectly, and either boiled them, or fried them lightly in oil, the fish should be divided, and the bones, heads, and skins being removed, they should then be well rubbed over with the following seasoning: for every dozen good-sized fish, it will be requisite to use three table-spoonsful of salt, one ounce and a half of common black pepper, six or eight cloves, and a little mace, finely powdered, and as much grated nutmeg as the operator chooses - not, however, exceeding one nutmeg. Let the surface of each fish be well covered with the seasoning; then place the fish in layers packed into a stone jar (not a glazed one), cover the whole with vinegar; and, if it be intended to be kept long, pour salad oil or melted suet over the top.

449 The glazing on earthen jars is made from lead or arsenic, from which vinegar dissolves poison.

A class was reciting a lesson in metaphysics—the chapter on motives operating On the human will—when a mackerel vendor went by, shouting "Mackerel, fine Tresh mackerel!" Suddenly, disturbed by the noise, the master inquired of the class what motive the man had for making such a noise. No answer being Triven, he said they must be deaf as haddocks, and flat as founders, not to Derceive that it was a sell-fish motive.

A Capital and Cheap winter dish, called "Winter Whitebait."

SELECT some of the largest and soundest Sprats,. which are in season all the winter, and best in frosty Shake them in flour to remove theweather. Hint scales, then egg them over with a brush; shake-450 them in equal quantities of flour and bread. crumbs, and fry them in boiling fat for three minutes. Serve them dry on a napkin. Brown bread and butter and a lemon should be set on the table with them, and those who like them "devilled" should add cayenne to suit their taste. A capital first dish for dinner, or a nice relish for supper, and calculated to entice the master home, thus affording a new application of the old adage "throwing out a sprat to catch a mackerel."

In one of our City schools, not many years ago, a member of the committee asked the members of a class which was under examination, "what was the cause of the saltness of the ocean?" Soon one little girl raised her head, flushed with the discovery which had flashed upon her mind. "You may tell," said the committeeman. "Salt fish, sir," said the pupil.

To make a new dish for the dinner-table, of Cold Boiled Soles.

If you have saved the Skins of Soles, throw theminto salt and water, and scrape and wash them well-Then put them into a stew-pan and cover them Hint. with water; add two onions, with two cloves-451 stuck in each, and one blade of mace. it boil twenty minutes, and strain through a sieve intoa basin. Make the sauce as thick as cream, by adding a little flour; add also two table-spoonsful of port wine, and one of catchup; stir these into the sauce by degrees; give it a boil, and pour it over the fish Then having wiped out the stewthrough a sieve. pan, warm up, and serve hot. Instead of the sauce thus prepared, good beef gravy, mushroom sauce, or white sauce, may be employed.

WHEN Canning's health was drunk, at the Minister's Blackwall dinner, he replied "Gentlemen, this is a fish dinner; so, after sincerely thanking you for your good wishes, I do not see that we can do better than follow the example of the fishes, who drink a good deal, but never speak."

A nice Stew of cold boiled Soles, Turbot, Brill, Plaice, Flounder, or other flat-fish.

SLICE and bone the Fish, and rub it with a little salt and flour. Have ready some good beef gravy,

Hint

Take out the fish into it, and warm very gently.

Take out the fish carefully, and lay on a dish.

Make the sauce about as thick as cream, by

mixing a little flour with it; add two table-spoonsful

of port wine, one of mushroom catchup; a little cayenne;

stir these into the sauce by degrees, give it a boil, and

"" HAVEN'T you finished scaling that fish yet, Sam?" "No, master, 'tis a very large ONE." "Large one! why you've had time enough to scale a mountain!"

strain it to the fish through a sieve.

To make a nice Relish out of fragments of cold Lobster or Crab.

Ir very often happens, after Lobster or Crab suppers or Luncheons, that legs and claws, and portions of the back, are left untouched or imperfectly picked. Collect Hint all the fragments of fish, and put with them two blades of mace, a little white pepper, and salt, and small portion of butter, and seasoning; the quantities • of the latter must be proportioned to the amount of lobster, according to judgment. Put these all together, and beat them into a paste in a mortar. Take earthenware boxes in which potted fish or meats have been purchased, or such small jars or large gallipots as you may have about the house, and fill as many of these with the prepared lobster as you may be able to do. If there are any solid parts of the tail, which cannot well be reduced to a paste, they may be cut into small pieces, and set in the middle of the pots, and the paste poured over them. When the pots are nearly filled, press down the contents, pour over them a layer of clarified butter, lard, or melted suet fat. This will afford a nice relish for breakfast, luncheon, or supper. If intended to be kept for some time, tie down with pieces of wet bladder.

A Young lady at a ball was asked by a lover of serious poetry whether she had seen "Crabbe's Tales?" "Why, no," she answered, "I didn't know that crabs had tails." "I beg your pardon, miss," said he; "I mean have you read Crabbe's Tales?" "I assure you, sir, I was not aware that red crabs had tails, nor any other."

A very Nice Supper Dish, or Plain Patties, of Oysters.

Make little round loaves, or take small French rasps; make a round hole in the top of each, and scrape out a portion of the crumb. Put sufficient Oysters into a stew-pan with their own liquor, and add to them the crumbs of bread, rubbed or grated fine, and a good lump of butter; season with white pepper, a sprinkle of cayenne; stew for five or six minutes, and then put in a spoonful of good cream. Fill the rasps or loaves, and cover with the bits of crust previously cut off; set them in an oven for a few minutes, to warm and crisp.

455 Minced Veal, Lamb, Poultry, Game, &c., may be done in the same way, as for paste patties.

"Burko in the oysters I told you to open," said the head of a household, growing impatient. "There they are," replied the country cook, proudly: "It took me a long while to clean 'em, but I've done it at last, and thrown all the insides into the hogs' weath."

An Excellent Method of Obtaining Oyster Sauce, when Oysters are "Out of Season," and of making it portable to places where Oysters cannot be obtained..

OPEN the Oysters carefully, so as not to cut them, except in dividing the gristle which attaches them to the shells.

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456

Put them into a mortar, and when you have as many as you can pound at once, add about two drachms of salt to about a dozen oysters; pound them, and rub them through a hair sieve, and put them into the mortar again, with as much thoroughly dry flour as will roll them into a paste; roll this paste out several

times, and lastly, flour it, and roll it out the thickness of half-a-crown, and cut it into pieces of one inch square; lay them in a Dutch oven, where they will dry so gently as not to get burned; turn them every half hour, and when they begin to dry, crumble them. They will take about four hours to dry. Pound them, sift them, and put them into dry bottles; cork and seal them. Three dozen natives require seven and a half ounces of flour to make them into a paste weighing eleven ounces, and when dried in powder, six and a half ounces.

457 To make half a pint of Oyster Sauce from this powder, put one ounce of butter into a stew-pan, with three drachms of oyster powder, and six table-spoonfuls of milk: set it on a slow fire, stir it till it boils, and season it with salt.

458 As a Sauce, this is excellent with Fish, Fowls, or Rump Steaks; and, sprinkled on bread and butter, it makes good Sandwiches.

"I know a genius," observed Meister Karl, "who has an howdacious plan of opening option. He spreads 'em in a circle, seats himself in the centre, and begins spinning a yarn. Sometimes it's a lion slaying adventure—sometimes a legend of his love—sometimes a descent into the crater of Vesuvius. As he proceeds, the 'natives' get interested, one by one they gape with astonishment at the tremendous whoppers which are poured forth; and as they gape, my friend whips them out, and swallows them."
"That'l do," said Starlight, with a long sigh." "I wish we had a bushel of 'em here-low-they'd open easy."

Delicate Breakfast Rashers from Cold Boiled Bacon.

Cut the Bacon into slices, about a quarter of an inch thick; grate over them some crust of bread, and powder them well with it on both sides; lay the rashers on a cheese-toaster, and brown them on both sides.

460 Excellent to accompany Poached or Fried Eggs, and for a garnish around veal cutlets, or sweet-breads; or hashed calf's head, or dishes of green peas, or beans.

A PARTIDIOUS boarder, at a cheap establishment in New York, lately appeared at the table, when a rather unsavoury ham presented itself for discussion. It looked, very well, but the boarder said to his host, "How horrible it smells!" "Well," replied the other, "what o' that? Take hold, man, you come to the table to eat your victuals, not to smell 'em!"

A Savoury Supper quite Irresistible.

If there are no social objections to your eating Onions, try the following: to an omelette of three eggs, add half Hint

461

a good-sized onion, mixed almost to a powder, and a table-spoonful of chopped parsley. The shredding of the onion to a sufficient degree of fineness, is the most important thing, as from the short time required to cook the omelette, it would otherwise be insufficiently alressed. The onion should be boiled previously (or partially so), for fastidious tastes; but thereby some degree of flavour and crispness is sacrificed.

It was remarked by an eminent barrister that learning in ladies should be as onion properly are in cookery—you should perceive the flavour, but not the thing itself.

Bosom Friend—"Well, dear, now that you are a widow, tell me are you any the happier for it?" Interesting Widow—"Oh, no! But I have my freedom, and that' a great comfort. Do you know, my dear, I had an onion yesterday for the first time these fourteen years!"

Celery flavour for Soups all the year round.

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At those seasons, or in those places where celery
cannot be obtained for soups, Dried Celery See
will be found to supply an excellent substitute.

A worthy old farmer, residing in the vicinity of Mahopeck, was worried to deat by unruly boarders. They found fault with his table, and said he had nothing f to eat. "Hang it," said old Isaac, "what a fuss you're making. I can eat anything. "Can you eat a crow, now?" said one of the boarders. "Yes, I ken eat a crow." Bet you a hat," said the guest. The bet was made, the crow shot, and roasted but, before serving it up they mischievously contrived to sprinkle it well with Boat sunff. Isaac sat down to the crow. He took a good bite, and began to chew awa; but he made an awful face; however, he persevered, and succeeded, and when I had finished, he said, with singular grimace, "You see I ken eat a crow, but I confe I shouldn't be inclined to hanker arter it!"

Mint and other Vinegars for Culinary purposes.

Put fresh Mint leaves into a stone jar, and pour on ther a sufficient quantity of the best wine vinegar to cove them. Set the jar in a warm place for fourtee days; then strain through a jelly-bag. In the same way may be made Elder-flower, Water-cress Basil, Tarragon, and Burnet vinegars. Fifty Englis chilies, cut or bruised, may be added to either of the above.

A cheap Method of obtaining a Constant supply of Pure Vinegar.

Take one gallon of water, half a pound of sugar, half a pound of molasses, and boil them together for twenty minutes; when cool, add a quarter of an ounce of German yeast; put the whole into a jar, and lay a Vinegar Plant on the surface of the liquor. Cover the jar with paper, keeping it in a warm place, and it will produce very good and wholesome vinegar in about six weeks.

465 The Vinegar Plant is a minute fungus, forming what is commonly called "the mother of vinegar." A bit of this thrown into the above liquid rapidly increases, and changes the sugar and water into vinegar. The plant will form of itself in the first instance, but this will require a longer time. Afterwards it may be divided and transferred to other quantities of the mixture, to accelerate the Process of vinegar making.

466 Much of the vinegar which is sold in the shops is either malt vinegar, reduced with water, and strengthened with sulphuric acid, or acetic acid, also diluted, neither of which is very acceptable or wholesome.

THERE is a story extant of a young wag who was invited to dine with a gentleman of rather sudden temper. The dining room was on the second floor, and the principal dish a fine roast fowl. When the old gentleman undertook to carve it, he found the knife rather dull, and in a sudden passion, flung it downstairs after the servant. Wherenom the young man seized the fowl, and with admirable dexterity, hurried it after the knife. "What on earth do you mean?" exclaimed the old gentleman. "I beg your pardon!" was the cool reply, "I thought you were going to dise downstairs."

To obtain Mint Sauce at any season of the year.

When Mint is green and plentiful, cut it up fine, put it into empty pickle-bottles. Fill the bottles with vinegar, and cork closely. The sugar can be added when required for use. No one can tell the difference of mint so prepared, from that newly gathered from the bed.

468 For those who like Mint Sauce, the above may be eaten with lamb or mutton chops.

A PERSON complaining of the smallness of some chops brought to table, an incerrigible was observed that "Probably the sheep was fed upon short commons!"

Essence of Game, for serving with Hashed Game of any kind.

Take the remains of any Game, with an equal quantity of Beef and Veal; salt, pepper, mace, nutmeg, cloves, bay-leaf, parsley, garlic, eschalots, and morels; some white wine, a little vinegar, and the juice of lemons; put into a stew-pan; when on the eve of boiling, slacken the fire, and leave the pan on the hot cinders for six or seven hours; pass the sauce through a sieve, and filter.

470 Pieces of Game may be warmed in a Dutch oven, and be served with this sauce heated, and poured over it.

471 A capital addition to Game Pies.

472 The remains of Fowls or other Poultry, either roast, stewed, or boiled, may be done in the same manner, with appropriate seasoning, and with onion, parsley, &c., chopped fine.

In attempting to carve a fowl one day, an American settler found considerable difficulty in separating its joints, and exclaimed against the man who had sold had an old hen for a chicken. "My dear," said the enraged man's wife, "don't talk me much against the aged and respectable Mr. B.; he sowed the first patch of corn that was planted in our settlement." "I know that," was the reply, "and I believe this all hen scratched it up!"

To obtain Herbs of the Finest Flavour.

WHEN Herbs are to be kept for flavouring dishes, it is obviously of the first importance that they should be Hint gathered at the right time, and dried in the best manner. The scasons when the various herbs are in their primest flavour, are as follows:—Basil, from the middle of August to the middle of September; marjoram, during the month of July; winter savory, the

atter end of July, and throughout August; summer avory, the same; thyme, of various kinds, during June ad July; mint, the latter end of June, and during July; ge, August and September; tarragon, June, July, and ugust; chervil, May, June, and July; burnet, June, aly, and August; parsley, May, June, and July; fennel, same; elder flowers, May, June, and July; orange owers, May, June, and July.

474 Herbs should be gathered on a dry day, before the sun has been long upon them. When intended for reservation, they should be cleaned from dirt and dust, and dried gradually upon a warm stove, or in a Dutch ven. The leaves should then be picked off, pounded in mortar, passed through a hair sieve, and the powders be reserved separately in well-stoppered bottles.

The newspapers are full of advertisements of plain cooks. We suppose preity cooks ive no occasion to advertise.

Economical use of Nutmegs.

Ir a person begins to grate a Nutmeg from the stalk end, will prove hollow throughout; whereas the same nutmeg grated from the other end, would prove solid to the last. This is because the centre consists of a number of fibres issuing from the stalk, and tending throughout the centre of the fruit. When the alk is grated away, those fibres, being attached to no her part, loose their hold, and drop out, and a hollow formed through the whole nut.

476 A very useful tincture of nutmeg, ready for mediate use, may be made, by adding three ounces of used or grated nutmeg to a quart of brandy. A smaller lantity may be made, by observing the same proportions. his will be a very grateful addition to all compounds in hich nutmeg is used; a few drops will suffice to impart flavour.

We have heard of a would-be wit who kept a nutmeg-grater on his table, in order say when a great man was mentioned, "There's a grater."

stoppered bottle.

The Very Best Curry Powder.

Take of coriander seed, three ounces; turmeric, three ounces; black pepper, mustard, and ginger, one ounce of each; allspice and lesser cardamoms, half-anounce of each; cumin seed, a quarter of an ounce. Put these ingredients into a cool oven, and let them remain all night; the next morning, pound them in a marble mortar, and rub them through a fine sieve. Thoroughly mix them together, and keep them in a well-

478 For Curry Sauces, steep three ounces of the powder in a quart of vinegar, or white wine, for ten days, and the liquor will be strongly impregnated with the flavour of the powder.

THERE has been a season of colds lately: Almost every third person one meets has "a cold i'd 'is 'ead," and speaks through his 'dose!

Home-made Cayenne Pepper, of superior Flavour.

THOSE who desire to obtain good Cayenne Pepper, free from adulteration and poisonous colouring matter, should

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479 make it of English chilies. By so doing they will obtain pepper of the finest flavour, without half the heat of the foreign. A hundred large chilies, costing only two shillings, will produce about two ounces of cayenne—thus the superior home-made is secheap as the commonest red pepper. The following is the way to make it:—Take away the stalks, and put the pods into a colander; set it before the fire for about twelve hours, by which time they will be dry. Then pour them into a mortar, with one-fourth their weight in salt, and pound and rub them till they are as fine as possible; sift through a little muslin, and then pound the residue, and sift again.

A FARMER's wife lately entered a druggist's shop, and handed him two prescriptions to be prepared, one for her husband and the other for her cow. Finding, however, that she had not sufficient cash to pay for both, she took away that for the cowsaying, "To-morrow will do for my husband."

A very useful Household Tincture from Scraps of Lemon-peel.

FILL a wide-mouthed pint bottle half-full of brandy, or coof spirit, and whenever you have bits of waste Lemon rind, pare the yellow part very thin, and drop it into the brandy. This will strongly impregnate the spirit with essence of lemon, and form an accellent flavouring for tarts, custards, &c.

In a party of ladies, on its being reported that a Captain Silk had arrived in vn, they exclaimed, with one exception, "What a name for a soldier!" "The test name in the world for a Captain," rejoined the witty one; "for silk can ver be soorsted."

How to obtain Cheap and Nice Cress all the year round.

What is so nice and refreshing as to see a plate of eally fresh Salad placed upon a table, and dishes nicely Hint garnished with bits of green? "But," you will say, "this cannot be done, parsley not always 481 being in season." It may easily be done, in a namer to supply both salads and ornaments for the able :- Take bottles, small baskets, plates, dishes, or any ther articles, and cover them with flannel, old pieces of size, cloth, or other absorbent material. The cloth should ecut out, and sewn, so as to form a perfect shape for the rticle to be covered. Saturate the cloth with water after he covering is complete, and then thickly sprinkle or ress thereon mustard seed, or pepper seed, so as equally pervade the surface, not too thick, nor too scanty. In little while, the gluten of the seed will become softened, nd fix the seed firmly to the cloth. Set it in a dark and moderately warm place, and moisten it occasionally. fter the seeds have germinated, bring them by degrees) the light, and as their strength increases, expose them, 3 opportunity may occur, to the sun; you will soon have ress from an inch to two inches long, growing upon an namental shape, which may be set upon the table, and

the cress cut from it as wanted. This may be done at any season of the year.

"Sally, what time do your folks dine?" "As soon as you goes away, fir; them's missuess orders!"

An Excellent Pottage made from Pea-shells.

TAKE three quarts of water, in which meat has been boiled the previous day, and after seasoning it to taste with pepper and salt, set it on a fire. Add the Hint Shells of half a peck of Peas, and a bundle of 482 herbs, including a good quantity of chives, or sweet leeks, and if possible a sprig or two of tarragona small quantity only of the latter will be requisite. When the pea-shells are sufficiently boiled, which can be ascertained by trying a few of them, pour the whole through a colander, and when the liquor has been strained off, pound the pea-shells and herbs in a mortar, returning them to the colander, and rubbing through what will pass Add now a small cupful of green peas, two lettuces shred rather small, the more stalky the better, provided they are properly blanched, and a couple of sprigs of mint, and you will have a soup which would not disgrace any table, especially if a little fried bread is added, and an ounce of white sugar.

483 If a thick soup is preferred, a little Flow and Butter or other thickening must be used. It is not necessary to have anything stronger than common broth as a foundation. No one who may partake of this soupproperly prepared, will doubt the wisdom of making the most of what Providence has placed before us.

A Receipt for Peace Soup.—For every angry word that's uttered against you, put in one mild one. This will be found to be a very useful soup, in families troubled with irritable tempers.

An Excellent Spring Vegetable, to be had for the Gathering.

Young Stinging Nettles supply an excellent vegetable

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Absolute the pan, seasoned with a little salt and pepper, and tossed for a minute or two in gravy or butter. This dish may be had throughout five months of the year; for even when the nettles have grown, their tops are tender.

485 Nettles are everywhere a pest to the farmer; their young shoots being employed for food, in the months of April and May, their propagation will be materially checked, and the nuisance abated.

486 The young leaves of Mangel Wurzel, dressed in the same way, are extremely good.

487 Nettles are also good food for Pigs and Cows; and Turkeys may be fed upon chopped Nettles and Docks.

A TOURIST stopping at a hotel saw on the bill of fare "Fried Water Chicken." Destring to know what this meant, he ordered a dish, and finding it excellent, recommended it to the rest of his party, ladies and all. They liked the dish wonderfully, and became frog-eaters without knowing it.

The Stems of the Artichoke.

It is not generally known that the Stems of the Artichoke are as good as the part usually eaten, and that their flavour is equally fine. In Italy, their stems are commonly stewed in gravy, like celery, and are considered very good. If they are cut off when the plant is about a foot high, and boiled in salt and water with the lid off, they make a capital dish, having all the flavour of the root.

Ar an hotel at Hastings, Jerrold was dining with two friends, one of whom after dinner, ordered, among other pleasant things, "a bottle of old port." "Waiter," said Douglas, with that twinkle of the eye that was always a promise of wit, "Mind, now; a bottle of your old port, not your elder port."

The Thistle an Edible Vegetable.

Almost all the varieties of this plant are edible; but those most commonly used for culinary purposes, are the marsh thistle (Carduus Palustris) and the milk-Hint thistle (Carduus Marianus), called also the white 489 or lady's thistle. The stems of the marsh thistle, gathered before the flowers are formed, when stripped of their rind are good, if boiled and eaten like Asparagus. The milk thistle may, when young, be eaten as a salad. The young stalks peeled, and soaked in water, to remove the bitterness, are excellent when boiled. The scales of the cup are said to be equal to artichokes. The root is equally good during the winter and early spring. are excellent stewed like celery, in good broth or gravy.

A SERVANT being sent to match a china plate, returned with one of a very different pattern. After scolding for some time, the mistress said, "Stupid, do you not see that the two are entirely different?" "No, mum," was the reply; "only one of 'em is different."

The Puff-ball an Esculent Fungus.

THE Giant Puff-ball (Lycoperdon Giganticum), gathered in its fresh and pulpy state, and fried with butter in slices, is remarkable for richness and delicacy of flavour. Hint. They should be only seasoned with pepper and 490 salt; or, a piece of butter, with pepper and salt, may be put upon each slice, and they may then be baked, in a closely-covered pie-dish, for about three-quarters of an hour. The fungus should be gathered in quite an early stage of growth, and before there is any trace of yellowness in its appearance, for then its flavour is destroyed. puff-ball will not keep many hours after it is gathered; but slices may be cut from it as it grows, and thus an increased supply obtained. Slice them half-an-inch thick; have ready chopped herbs, pepper, salt, &c., as for an ordinary omelette of eggs; dip the slices into yolk of egg, and sprinkle the herbs and condiments upon them; fry in fresh sweet butter, and let them be eaten directly they are ken up. They are much lighter and more digestible are egg omelettes, and resemble brain fritters.

491 For The Giant Puff-ball is very useful for Stuping Bees, being burnt, and the fumes driven into the hives; only slightly discolours the combs, and the unpleasant ant soon passes off, upon exposing the combs to the air.

Fig never dreamed until lately that there was an aristocracy of appetites. We then in the market the following brief dialogue between an old lady and a little :—Mary," said the lady, "I should like to buy some of those cucumbers, if you I carry them home." "No, don't, Grandma!" "Why not?" "Because I should askamed to be seen carrying them home, when everybody knows they're only a may a piece."

n elegant way of serving up Cold Potatoes, with Spinach or Cabbage.

MASH Cold Potatoes, and moisten them with a little hite sauce; take Cold Cabbage or Spinach, and chop very finely; moisten them with brown gravy. Fill a tin mould with layers of potatoes and cabbage; cover the top, and put it into a stew-pan of iling water. Let it remain long enough to make the getables hot; then turn them out and serve. This forms very pretty dish for an entrée.

493 Cold carrots and turnips may be added to ups; or may be warmed up separately, and put into oulds and layers, and served the same as the potatoes id cabbage described above.

To Improve Potatoes of Bad Quality.

POTATOES are sometimes of very inferior quality, being ficient in starch, on account of the haulm decaying before the tubers are ripe. The method to improve them by cooking is, to peel them, and boil them gently, until nearly done. Then drain the water from

^{&#}x27;I Love you like anything," said a young gardener to his sweetheart. "Ditto," dahe. The ardent lover was sorely puzzled to understand the meaning of ditto. e next day, being at work with his father, he said, "Daddy, what is the meaning ditto?" "Why," said the old man, "this here is one cabbage-head, ain't it?" ca, Daddy." "Well, that ere's ditto." "Drat it!" ejaculated the indignant son, he called me a cabbage-head!"

them, and put them again upon the fire, submitting them to a dry heat; then mash them with a two-pronged fork, instead of a spoon. The fork breaks them into pieces, and allows the water to escape, thus very much improving what are called "waxy" potatoes.

495 A piece of lime, the size of a walnut, put into the water in which inferior potatoes are boiled, will improve their quality.

"Why is love like a 'tatoe?" said Jane,
To the gardener Pat, who was working hard by;
"Faith, Miss," replied Paddy, "the reason is plain,
They're indigenous plants, and both shoot from the eye?"

A very Nice and Novel Dish, where Watercresses are Plentiful.

COLLECT a tolerably large quantity of Watercresses; this may be done by children on a holiday, affording them

Hint
496
healthful recreation. Lay the cress in strong salt
and water, to free it from insects. Pick and wash
nicely, and stew in water for about ten minutes;
drain and chop, season with pepper and salt, add a little
butter, and return it to the stew-pan until well heatedBefore serving, add a little vinegar, and put around the
dish sippets of toast, or fried bread.

497 The above made thin, is a good Substitute for Parsley and butter, as a sauce for boiled fowl.

498 Watercresses eaten plentifully are excellent for consumption.

An old physician was declaiming upon the propensity which a majority of people display for eating unripe fruit and vegetables. Said he, "There is not a vegetable growing in our gardens that is not best when arrived at maturity, and most of them are positively injurious unless fully ripe." "I know one thing that ain't see good when it's ripe as 'tis green," interrupted a little boy, in a very confident but modest manner. "What's that?" sharply said the physician, vexed at having his principle disputed by a mere boy. "A cucumber!" responded the lad. The doctor winked his

Endive may be Cooked as a Dinner Vegetable.

ENDIVE forms an excellent vegetable when cooked for the dinner-table in the following manner:—Take two

them in two waters, to extract the leaves, and boil them in two waters, to extract the bitter. If still bitter, use a third water; ten minutes before they are ready, throw in a handful of sorrel leaves. en soft, take them out and strain them; then put a back in the saucepan with a piece of butter the of a walnut; season with pepper and salt, and add ttle of any rich gravy. Shake them well over the and serve as hot as possible.

Or, boil the *Endive*, then put it into cold er; drain the water off, and press it well out; take od table-spoonful of flour, and a piece of butter about size of a walnut; mix them well near the fire; put mixture with the vegetable, and about a teacupful ravy or water; add a little salt and pepper, and stew quite hot, taking care to avoid burning.

01 An excellent Purée Soup may be made of live.

THERE are some happy moments in this lone
And desolate world of ours, that well repay
The toil of struggling through it, and atome
For many a long sad night and weary day.
They come upon the mind like some wild air
Of distant music, when we know not where,
Or whence, the sounds are brought from; and their power,
Though brief, is boundless.

Pea Tops used as an Ordinary Vegetable.

sowing Peas in shallow boxes, at intervals during int the winter months. They will come up slowly but strongly. When about five inches high, cut them for use, and boil them in the same way cabbage is done. Dish up plainly, to be eaten as ordinary green vegetable.

"THE clothes do much upon the wit, as weather Does upon the brain; and thence, sir, comes your proverb, The tailor makes the man."

Carrots with Flavour, and Carrots without.

HEN you are about to boil carrots, do not scrape them;

Hint
508

The provement in the flavour is very great, because the juice has been kept in. The carrot is more affected by the ordinary system of peeling or scraping than the potato, because the former contains a large proportion of sugar, in a soluble form. Those who try this, will learn to estimate the difference of carrots with flavour, and carrots without.

A TRAVELLER once related with all seriousness, to a company of persons, that he had passed through the five divisions of the earth; and that among other curiosites, he had met with one of which no writer had made mention. This, according to be account, was a huge cabbage, which had grown so broad and high that fifty smed riders might have stationed themselves under a single leaf, and performed their manceuvres. Some one who heard him, deeming this exaggeration not worth seriousness that he, too, had been abroad as far as Japan, where, to his astonishment, he saw more than three hundred copper-smitted at work making a single kettle, and within the same were five hundred women polishing it. "Nonsense!" exclaimed the traveller, "what possible use could be have for so large a kettle?" "Use! Why, to boil the cabbage which you saw!"

The Rhubarb Leaf as a Green Vegetable.

Take the leaf (the youngest is the best) and divest it of the five stems that run to the right and left hand, and

Hint up the centre in connexion with the fruit (these stems containing nearly all the fruity qualities of the rhubarb itself). The leaves should then be placed in boiling water, and kept boiling fast for twenty minutes, after which well press them to exclude all liquor, and with the necessary condiments of the table it will be found a welcome substitute for ordinary vegetable, while its medicinal properties as a mild aperient are upon a par with the rhubarb.

505 For To please the palates of the most fastidious and lovers of *Spinach*, it may be dished up as that article in the following way:—After boiling and pressing, place it in a saucepan without water, let it simmer for ten minutes with a small quantity of butter, pepper, and salt, and when done it will puzzle some of the finest connoisseurs to detect the difference.

Quin had a gardener who was very slow. "Thomas," said he, "did you ever see a snail?" "Certainly." "Then," rejoined the wit, "you must have met him," for you could never overtake him."

An excellent Pickle of Unripe Codlins, Plums, Damsons, Apricots, Peaches, Nectarines, or other Unripe Fruit.

Make a brine of salt and water strong enough to lost an egg; boil and skim it. When cold, put fullgrown Codlins into it, which have not begun Hint Let them soak three days; then 508 make a fresh pickle, and soak them in it. In the tenth day, take them out, wipe them, and carefully nt out the stalk-piece of each whole, so that it can be put in again. Then with a scoop remove all the core and pippins, without piercing through the eye at the other Then mix together equal parts of mustard-seed and cumin-seed, half the quantity of coriander-seed, some sliced horseradish, some chilies pounded fine with salt, some Jamaica pepper, some mace, and a few Fill up the place of the core with this aixture, then put the stalk-piece in its place, and tie it vith a string. Put a good quantity of the mixture uto a stone jar, with a sufficient quantity of vinegar; et it boil, and put in the codlins whilst it is boiling ot. When cold, cover the jar. Next day, uncover t, and put it into an oven, and keep it there until they re of a nice colour. When cold, close the jar in the sual manner.

Unripe Plums, Damsons, Apricots, Peaches, Nectarines, and all other kinds of Unripe Fruit may be pickled in he same manner, the stones being removed, after soaking a brine, with as little injury to the fruit as possible.

507 Considerable quantities of these fruits fall rom the trees unripe; and, provided they are sound, hey are as good for pickling as if fresh gathered. Wash a cold water those that have lain in the ground, previously o putting them into the brine.

508 When pickles prove too soft, they may be ardened by pouring off the vinegar and boiling with

it a large lump of alum; when cold, it is to be poured back upon the pickles.

A GENTLEMAN, on being asked what he had for dinner, replied, "A less wis roasted, and the ruin of man for sauce." What did his dinner consist of? Of come you give it up, and here's the answer—a spare rib and apple-sauce.

A Delicious Pickle of Eggs.

Take two dozen of hens' eggs, an equal number of turkeys' eggs, and the same number of guinea fowls'.

Hint
509
Boil them twenty minutes. When cold, take off the shells. Add to them six or eight dozen of plovers' or pigeons' eggs, also boiled hard and shelled. Have ready an ounce each of cloves and mace, four or five nutmegs sliced, an ounce of whole pepper, two ounces of ginger, half-a-dozen cloves of garlic.

four ounces of salt, and four or five bay-leaves. Put the eggs into a stone jar, with this seasoning between them. Then pour over them sufficient boiling vinegar to cover them. When cold, close the jar in the usual way. Let them stand two days; then pour off the pickle, boil it, and return it to the eggs. Repeat this twice, thus giving the vinegar three boilings after the first; each boiling at an interval of two days. Close the jar in the usual manner.

510 Fig. This pickle may be made with *Hens' Eggs* alone, or any other kind of eggs; but a *variety* of eggs is preferable. Pickled eggs, formerly, were much esteemed.

SINK not beneath reverses. Play the game of life boldly. Here, at least, you may sometimes copy the gambler, who doubles his stakes as fast as he loses,

A very nice Substitute for Capers.

Put green and freshly gathered Nasturtiums, with the little bit of stalk attached to them, into a brine

Hint

Made of salt and water. Let them stand six days. Then boil some white wine vinegar in a stone jar, with sliced horseradish, a sliced nutmeg, some grains of allspice, a little mace, some

pper, and a handful of salt. Pour it boiling hot over Nasturtiums.

512 The Seed Pods of the Radish also make a od substitute for capers.

Tives should always sit up for their husbands, instead of allowing the servants to so. It makes two hours' difference in the time of their arrival.

A very nice Pickle of Crab Apples.

GATHER the Crabs while they are still very hard. el them, remove the eyes, and put them into a brine of salt and water that will float an egg. Let Hint them stand six days, then change them into 513 a fresh brine, in which they must stand six Put them into a jar with a little mace. il some double distilled vinegar with some sliced rseradish, a sliced nutmeg, some allspice, and a few oves, and pour it boiling hot over the apples. ite cold, put a cork into the jar. Boil the vinegar ain every two days for ten days, and pour it each time When cold, cork and iling hot over the apples. adder the jar. After three months they will be cellent.

Iw old lady (so says an American paper) invited a dandy from the town to the mry to dine with her, and on the table she placed an enormous apple pie. bear me, ma'am," said the gent, "how did you manage to make such a monstrous?" "Easy enough," was the quiet reply, "we make up the crust in a wheelbarrow, eel it under an apple-tree, and then shake the fruit into it!"

Pickled Vegetable Marrows.

Cut the Marrows in thick slices, and salt them twelve urs, and then dry them in the sun; then boil three urs, and then dry them in the sun; then boil three urs, and then dry them in the sun; then boil three unstand, a good handful of black pepper, a few allspice and cloves, thirty-six bay-leaves, dastick of horseradish cut in slices; boil them all gether until the mixture is of the thickness of cream, ur it hot over the marrow, and cover close. Add the above one pound of mustard-seed, half an ounce long pepper, quarter of an ounce of mace, and nine

green capsicums, boiled in a pint of vinegar with a tea-spoonful of cayenne. The pickle will be fit for use in six months.

THE economy of a household is a distinct duty from that of making provision for the support of it. It is the province of the wife to manage the domestic concernjust as it is the part of the husband to earn wages for the maintenance of his family.

An excellent Pickle of Walnut-husks.

THE green outer husks that are removed when walnuts are first making their appearance early in October. make an excellent pickle, superior to the whole Hint The peels that fall off late in the walnut. 515 and are turning black, are too old. and stringy for pickling. The process of pickling is much the same as that adopted for young walnuts; salt is sprinkled over them to extract the bitter flavour, which is less intense now than when the fruit is unformed. Whom they turn black, they are ready for the vinegar and the spice. The very best vinegar should be used for pickles.

Accusrom yourself to treat your servants with kindness and humanity. One of the ancients said, we should look upon them as unfortunate friends. Consider the pour own only to chance the great difference that exists between you and them; not make them feel their condition, and do not aggravate their trouble. Nothing to look as to be haughty to one who is under you. Use no harsh expressions; the mode of speaking should be unknown to a person of a polished and deflected the contrary to the natural equality of mankind, it is our day to sweeten it. Have we amy right to wish our servants to be without faults when daily show them that we are not faultiess?

An excellent Vinegar from Gooseberries.

To every quart of moderately ripe Gooseberries, add three quarts of water, and bruise the fruit well; stir up the whole, and let it stand for twenty-four hours, then strain it through a canvas bag. One pound of brown sugar must be added to every gallon of the liquor, which being well mixed up, should be put in a cask or other vessel to ferment.

517 Raspberry Vinegar is made in the same wey, and will be found very useful in families.

518 Weak Vinegar may be strengthened by allow-

ing it to Freeze; the watery portion congeals first, and may be removed; the portion that remains will be found to be greatly increased in strength. This, of course, can be done conveniently only in the winter time, when, if the vinegar of pickles is found to be weak, it may be improved. Vinegar may also be improved, when its flavour is not good, by the addition of aromatic or pungent substances, such as Chilies or Tarragon.

Aw Irishman said, if a few gooseberries gave so fine a flavour to an apple pie, it rould be a darling of an apple pie that was made of gooseberries entirely.

An excellent Method of Pickling Salmon, so that it will keep good Twelve Months.

Cut the fish across into slices about an inch and a half r two inches thick. Then rub over each piece with the following Seasoning:—Pound an ounce of mace. Hint one of Jamaica pepper, one of cardamom seeds, 519 half an ounce of allspice, and a drachm of cloves. lix this with half a pound of bay-salt, and two grated Itmegs. Add also a little powdered bay-leaf, and a very nall quantity of dried and pounded mint. asoning well into every piece of Salmon, then cover each iece with beaten yolk of egg, and strew seasoning over again. Fill a small frying-pan half-full of olive oil, ad fry one piece of salmon at a time until it is of a rich ellow-brown colour. As each piece is fried, put it upon hair sieve. When all are fried, let them drain until lev are quite cold. Then put at the bottom of a stone or a small bit of fennel, and a little sprig of tarragon; pon these a layer of pieces of salmon; on these a bay-leaf. nother little branch of fennel, and another small sprig of arragon; then repeat until all the salmon is laid in. Fill be jar with vinegar, an inch above the fish, and over this our a thick surface of olive oil.

520 Fig. This is a rare but not an expensive preparaion; and, as it will keep a long time, and supply a capital zest for breakfast, luncheon, or supper, it is worthy of being tried.

Require a drapery to conceal their throbs
From cold inquiring eyes: and it must be
Ample and rich, that so their gaze may not
Explore what lies beneath."

A Savoury Relish of Pickled Sprats.

TAKE off the heads of a number of small Sprats, and wash the bodies well. Strew a quantity of salt over them, and let them lie in a pan all night. Take them Hint out next day, and wipe them well. Then put into 521 a stone jar, or an iron saucepan, a quantity of vinegar in proportion to the quantity of sprats. vinegar is in a stone jar, put it into an oven to boil; if in an iron vessel, place it over the fire. Put into the vinegar, a bunch of parsley-root, some tarragon leaves, a sprig of thyme, one of marjoram, an onion stuck with cloves, and four or five eschalots. Let the vinegar boil with these herbs, then strain it into another stone jar, and let it get cold. Meanwhile, have ready some wide-mouthed pickle or anchovy bottles. Put a layer of sprats at the bottom of each bottle, then a bay-leaf, then a pinch of salt, a grain or two of allspice, and a few peppercorns; then another layer of sprats, until the bottles are full. Then fill them with the vinegar when it is quite cold. Cork the bottles, put bladder over the corks, and sealing-wax upon the bladder.

522 Smelts pickled in the same way are excellen to Good temper is like a sunny day, it sheds a brightness over everything; is the sweetener of toil, and the soother of disquietude.

A Savoury Pickling of Oysters.

As soon as the Oysters are opened put them into a sterpan with their liquor, and place them over a brisk firm.

Hint

Do not let them boil; but the moment they becomes
white and firm, take them out, and carefully remove the beards. Then strain the liquor into stone jar with double its quantity of white wine vinegar,

quarter of its quantity of mushroom ketchup, five or eschalots, two cloves of garlic, a couple of bay-leaves, some leaves of tarragon. Put this into an oven for equarters of an hour, then take it out and let it stand it is cold. In the meantime, mix a spoonful or two of lered loaf-sugar with an equal quantity of salt, and kle the mixture over the oysters. When these are cold, put them carefully into a jar with a handful of peppercorns, the same quantity of grains of allspice, ich of bay-leaves, and a few leaves of tarragon. When rinegar is quite cold, pour it upon the oysters, cork ar, and tie bladder over the cork.

- 4 The pickle liquor may be boiled up occasionally, ed to cool, and poured over the oysters again; this tend to preserve them.
- 5 A spoonful of this liquor will be a great ion to any plain Hash, or common Ragout.
- 6 Muscles and Cockles may be pickled in the manner, but neither of these should be kept long.

 is an oyster the most contradictory thing? Because he's got a beard without and you take him out of bed, to tuck him in.

To Restore Salt Pork that is Tainted.

warm weather, the brine upon pickled pork frequently
ness sour, and the meat tainted. Boil the brine, skim
it well, and pour it back on the meat boiling hot.
This will restore the pork, even when it is much
injured.

3 In summer the sooner meat is salted after it lled, the better. In winter it will eat shorter and rer if kept a few days, until its fibre has become set hort. Pork requires a longer time to pickle than Beef.

should starvation be unknown in the desert? Because of the sand-which-is But how came the sandwiches there? Noah sent Ham, and his descendants of mustered.

An excellent Marmalade of Carrots.

KE any number of Carrots (those of the months of

September and October are the best), wash them thorough _______ in cold water, cut off the tops and tails, and wine Hint. the carrots clean. Cut them into pieces about two 529 inches in length, dividing the whole circumference into four parts, if the carrots are large, and into three _____r two if they are small, taking care to throw away the passet that is decayed. Put these bits into a pan, with as much water only as will prevent the bottom of the pan from burning its contents. Cover them close, and let them ste over a moderate fire until they are very tender. them thoroughly, and pass them through a hair sieve. Then prepare and clarify a syrup, using for every pourad of pulp, a pound of sifted sugar and half a pint of water. Clarify, and boil until it adheres to the spoon. Put in the pulp, boil it, evaporating the moisture, until it forms a thick marmalade.

530 FF This will keep for two years or more; and it is strongly recommended as a confection for the breakfast table. It is excellent for persons of scorbutic habit.

An amateur of music (who aspires to be a wag) remarked the other day, with reference to some strawberries upon the table, "that he should enjoy a pottle of strawberries all to himself, inasmuch as it would be a musical as well as a festive tract, for it would in fact be a solo on the haut-boy."

Preserve of whole Strawberries.

destroyed for the want of some easy means of using them.

Hint
Take an equal weight of fruit and pounded loaf sugar; lay the former in a large dish, and sprinkle over them half the sugar; give the dish a gentle shake, in order that the sugar may reach the wide part of the fruit; next day, make a thin syrup with the remainder of the sugar, and add one pint of red currant-juice left from last year's preserves, to every three pounds of strawberries. In this simmer them until sufficiently jellied—Choose the largest strawberries, not over-ripe. Very nice—served in thin cream, in glasses.

MRS. SMITH has company to dinner, and there are not strawberries enough, and she looks at Mr. S. with a sweet smile and offers to help him (at the same time bicking him gently with her slipper under the table). He always replies,—" No, I thank you, dear they don't agree with me."

An Excellent and Cheap Jam of Blackberries.

To every pound of the fruit, add half a pound of coarse ist sugar, and boil for three-quarters of an hour. A silver or wooden spoon should be used for stirring it, as iron spoils the colour. This is a plain homely method, so cheap and easily managed, as to be acticable in every cottage. There is no fruit more lutary for children than blackberries.

533 A portion of fine Loaf Sugar may be used, equivalent quantity of the brown being withheld.

584 Some persons consider a lemon flavour imparted the jam an improvement. The rind and juice of one mon will be sufficient for twelve pounds of jam.

585 It is to be regretted year after year, to witness se excessive profusion of their own fruit, neglected by se poor in rural districts, when, for the trouble of gathers it, which might in fact be made a pleasure to the sildren, and a trifling outlay for a few pounds of brown sqar, delicious treats for the winter meal could be prosped. No costly preserving pans, no charcoal fires are quired; a homely saucepan will answer every purpose.

"He that is out of clothes is out of fashion; And out of fashion is out of countenance; And out of countenance is out of wit."

Windfall Pears, slightly damaged are excellent for Baking.

Most keeping Pears, such as the Beurré Rance, Easter urré, Swan's Egg, Chaumontel, and St. Germain, are excellent when baked without any addition; the juice forms a rich syrup, without sugar. They require merely to be wiped clean and put into a h; if heaped up, so much the better. In this way, ndfallen fruit, otherwise useless, may be turned to good count. The Marie Louise Pear is a first-rate one for wing.

Lr Leyburn there was painted over a shop, "Bride cakes, and Funeral biscuits."

A Capital Apple Jam, that will keep Five Years, to be made in Plentiful Seasons.

Take a wide jar, and fill it not quite full with water; cut the Apples, unpeeled, into quarters, take out the cores, but collect the pips, bruise them, and put them into the jar with the apples; tie paper over it, and put it into a moderately hot oven. When quite soft and cool, pulp the apples through a sieve, with a wooden spoon. To each pound of fruit, after pulping, put three-quarters of a pound of crushed sugar; boil it gently until it will jelly. Put it into jars, and tie over with bladder. If to keep for a short time, less sugar will do.

There is no error more fatal than imagining that pinching a youth in his pocket-money will teach him frugality. On the contrary, it will occasion his running into extravagance with so much more eagerness when he comes to have money in his own hands; as pinching him in his diet will make his appetite only the more rapadous. If you put into the hands of your child more money than is suitable to his age and discretion, you must expect to find that he has thrown it away upon what is not only idle, but hurtful. A certain, small, regular income any child above six years of age ought to have. When he comes to be capable of keeping an account, he ought to be obliged to do it; he will thereby acquire a habit of frugality, attention, and prudence, that will be of service to him through his whole life. On the contrary, to give a young person money to spend at will, without requiring any account of it, is leading, or rather forcing, him into extravagance and folly.

PART II.

INVALUABLE HINTS.

no to save Half your Coals, and obtain Better Fires than under the old system.

BEFORE lighting the fire in the morning, thoroughly an out the grate; lay a piece of thick paper, cut to the form and size of the grate, at the bottom; lint pile up fresh coal, nearly as high as the level 138 of the top bar; the pieces should be about the e of small potatoes or walnuts, but this is not absolutely essary; the larger lumps should be laid in front, the aller ones behind; then put a liberal supply of paper, shavings, and sticks, on the top, and cover the whole th yesterday's cinders, adding a very little coal. Thus, will be seen, the fire is to be lighted at the top. e results will be not only satisfactory, but astonishing. e fire lights up at once, without further trouble. te centre of the fuel soon catches, and the inferior ata of coal ignite. The fire spreads downwards, and moke is forced to pass through the upper layers of rning coal; the consequence is, there is perfect comstion, the great volume of gas and smoke usually sent from fires, and which consists of the most combustible part of coal, being thoroughly consumed, and yielding heat. A fire so made will go on burning for six, eight, or even ten hours, without poking, without adding fresh coal, or any attention whatever. There is little or mo smoke, and the fire gives out a pleasant and uniform glow. One fair trial of this system will satisfy everybody; and the servant will soon find that it will not only save her master an incredible quantity of coals, but that it will also save her a vast amount of trouble: the bell will be rung less frequently for the coal-scuttle, and the hearth will not require sweeping so often; the fire, if properly made, will never require to be relighted during the day; there will be no soot-flakes on the furniture, and so little even in the chimney, that the services of the sweep will seldom be required.

539 It will sometimes be necessary to loosen, or stir slightly the upper part of the fire, if it begins to cake; but the lower part must not be touched, otherwise it will burn away too soon.

540 The above method of lighting fires, is best adapted for parlours, drawing rooms, libraries, and offices, where the fires are not required for cookery, immediately after being lit, as the heat is developed more gradually, than in the old method of under-lighting. Deep grates are best suited for the new system.

541 Fires upon this plan may be regulated to the temperature of the weather, and to the number of hours they are required to burn. For instance:—When the weather is very cold, and the fire requires to be lit early, and kept up until late, put a much deeper layer of coal in the bottom—quite up to the top bar; when the weather is mild, &c., then lay the coals only up to the second best from the top, and so on.

542 When you have tried this experiment a few times, and are fully satisfied with it, have pieces of Sheet Iron, cut to fit the bottom of your grates, instead of the

r. This will save the trouble of cutting the papers, and the sheet iron will last an indefinite time.

is fire is going out, Miss Filkins." "I know it, Mr. Green; and if you would isely, you would follow its example." It is unnecessary to add, that Green asked to sit up with that young lady again.

Another Important Saving in Coals.

reserve the coal ashes which are usually thrown away orthless. When you have a sufficient quantity, add to them an equal amount of small coal from your cellar, and then pour on a little water, and mix with a shovel. The best way is, instead of throwing ashes into the ash-pit, to throw them on one side in cellar, where they may be easily mixed with the coal. Use this compost at the back of your fire, or for ing on the top of the fire, as in Hint 538. It will burn htly and pleasantly; only a little dust will remain unsumed; and thus the trouble of sifting will be saved.

STER at home?" "No, sir, he's out." "Mistress at home?" "No, sir, she's "Then, as I'm dripping wet, I'll step in and sit by the fire." "Wat's out.""

Clear and Economical Fires for Cookery, &c.

you live near a depôt where coke can be procured, can obtain no cheaper fuel. By making your fire as directed in Hint 538, and replenishing it with bits of coke, you will find that the cost of fuel will be less than one half; thus, if your winter's amption amounts to six tons of coals at £1 a ton, you in one winter save £3, and have every reason to thank: Family Save-All" for giving you so valuable a Hint.

ERTAIN barrister, who was remarkable for coming into court with dirty hands, ed that he "had been turning over Coke." "I should have thought it had cols," was the reply of a neighbouring counsel.

Cheap Fuel, Very Useful where Coals are Dear.

NE bushel of small coal, or saw-dust, or both mixed, bushels of sand, one bushel and a half of common clay.

Hint 545

Hint together the better. Make them into balls or with a mould, make in the shape of bricks; pile them in a dry place, and when they are hard and sufficiently dry, they may be used.

546 A fire cannot be kindled with them; but when the fire is quite lighted, put them on behind, with coal or two in front, and they will be found to keep up strong and more lasting heat than any fuel of the common kind.

A FERSON meeting a coal-merchant, inquired what a chaldron of coals would come to? The coal-merchant began to consider, and, suspecting that the question was put to him from idle curiosity, gravely answered, "Sir, if they're well burns they'll come to aske?"

Economical Method of Storing Coals.

When coals are shot down into a cellar through the circular aperture, they form a conical heap under it; and as is always the case with loose materials, the Hint largest pieces roll farthest down, on the outside 547 the heap, the smallest occupying the top. the coals to be used from this heap as it is formed, th result would be that all the large pieces of coal would b taken first, and towards the last there would only be small coals. To prevent this, a person, called a trimmer, is senby the coal-merchant, whose business is to mix the small and large together properly, by throwing the whole intermixed into the end of the vault. But unless the trimme be looked after, he is very apt to neglect doing this properly. He should therefore be requested to thorough mix the coal, that the large and the small may be consume together throughout the supply.

"Why don't you wheel that barrow of coals, Ned?" said a miner to one of knds boys; "it's not a very hard job; there is an inclined plane to relieve you." "Ah?" replied Ned, "the plane may be inclined, but hang me if I am!"

An Invaluable Hint, by which the Labour of Washing may be greatly diminished.

Pour upon half a pound of soda two quarts of boiling

in an earthenware pan; take half a pound of soap, shred fine; put it into a saucepan with two quarts of cold water; stand it on a fire till it boils; and when perfectly dissolved and boiling, add it to rmer. Mix it well, and let it stand till cold, when the appearance of a strong jelly. Let the linen be lin water, the seams and any other dirty part rubbed usual way, and remain until the following morning. our copper ready, and add to the water about a pint full of the above preparation; when lukewarm put r linen, and allow it to boil twenty minutes. Rinse he usual way, and that will be all that is necessary it clean, and keep it a good colour.

The above Hint is invaluable to housekeepers. in the same sense as "a nod is as good as a wink lind horse," no benefit can be derived from the above t trying it!

NDRESS, who was employed in the family of a Governor, said to him with 'Only think, your excellency, how small a sum of money would make me "How little, madam?" said the Governor. "Oh! dear sir, twenty pounds ake me perfectly lapply." "Then I will send it to you to-morrow; upon restanding that that amount will make your happiness perfect." "I thank assure you it will," she said, and took her departure. She was no sooner he door than she thought she might as well have asked and received forty; pped back, saying, "Please make it forty." "Ah! I am released," said the "," you have proved that the twenty would not make you happy; nor would roum."

ght-cap, made in a moment, costing nothing, and admirable for Railway Travellers.

your pocket-handkerchief, and laying it out the quare, double down one-third over the other part.

Then raise the whole, and turn it over, so that the third folded down shall lie underneath. Then take hold of one of the folded corners, and draw int towards the centre; then do the same with the as in making a cocked hat, or a boat of paper. Then hold of the two remaining corners, and twisting the f the handkerchief, continue to roll it until it meets oubled corners brought to the centre, and catches

them up a little. Lift the whole and you will see the form of a cap, which, when applied to the head, will cover the head and ears, and, being tied under the chin, will not confi. Very little practice will enable you to regulate the size of the folds, so as to suit the head.

A VENERABLE lady of a celebrated physician, one day casting her eye out of the window, observed her husband in the funeral procession of one of his patients, at which she exclaimed: "I do wish my husband would keep away from such processions; it appears too much like a tailor carrying home his work."

Ends of Candles converted into Night Lights.

where they cannot be procured, they may be made from

Hint
the ends of candles in the following manner.
Collect a few old pill-boxes; make as many fine cottons as you have boxes, and wax the cotton with bees'-wax; cut them to the requisite lengths, and fix them in the centre of the boxes, through a pin-hole in the bottom. Melt the grease (if mixed with a little wax the better) and fill the boxes, keeping the cotton in a central position while the grease cools. When set to burn, place in a saucer, with sufficient water to surround the bottom, about the sixteenth of an inch in depth.

"The candles you sold me last were very bad," said Suett, to a tallow-chandler. "Indeed, sir, I am sorry for that." "Yes, sir, do you know they burnt to the middle, and would then burn no longer." "You surprise me; what, sir, did they go out?" "No, sir, no; they burnt shorter."

The Turkish Bath upon a small scale.

PLACE the patient upon a large cane-bottomed chair, and tie a large blanket around his neck, so as to completely—

Hint envelope the chair and his body; underneath the chair, place a saucer full of alcohol (spirits of wine) and set a light to it. The space within the blanket will soon be filled with hot air, and a profuse perspiration will be produced.

553 A similar bath may be produced by substituting for the alcohol, a simple invention lately set on foo

by Price's Patent Candle Company. It consists of a flat tin saucer, filled with the purest stearine, and having a dozen wicks, supported by tin tubes.

554 This is good for rheumatic affections; or to prevent chills resulting in serious colds. The patient, after enduring the perspiration for some time, until he begins to feel it oppressive, should be rubbed thoroughly dry, and be put in a warm bed, between blankets.

The quantity of water consumed daily in London is equal to the contents of a lake fifty acres in extent, and of a mean depth of three feet; this quantity is by no means proportionate to the great and growing wants of the population. According to the last returns, there were 70,000 houses without any supply whatever.

Beds for Poor Persons.

BEECH leaves are recommended for this purpose, as
they are very springy, and will not harbour
vermin. They should be gathered on a dry
day in the autumn, and be perfectly dried.

556 The chaff of newly-thrashed oats also forms wholesome spring beds.

557 Very luxurious and refreshing beds are in niversal use in Italy, consisting of an absolute pile of mattresses, filled with the elastic spathe of Indian corn; but the beds made of beech leaves are not a whit behind them in all desirable qualities, while the fragrant smell of the leaves is quite refreshing.

558 Feathers, when put into beds in an imperfectly cured state, are unhealthy to persons sleeping upon them. Old feather beds, on which dirt and disease have long lingered, are commonly bought, and the feathers mixed, and sold as new, often causing sickness and death in families.

An American sitting on a very hard seat in a railway carriage, said, "Wal, they tell me these here cushions air stuffed with feathers. They may have put the feathers in 'em, but darn me if I don't think they've left the fouls in too!"

An Effective Method of Airing Beds and Bedding.

Fill a stone bottle holding from one to three gallons

Hint safely with several thicknesses of stout linen, to prevent either moisture or steam from escaping; place it in an upright position upon the mattress, surrounded by bolster and pillows, and over these place the bed with the feathers, as far as possible, immediately round the bottle, leaving it uncovered to allow dampness to pass off. The bottle will support great warmth forty-eight hours in severe weather, and the water need not be replenished, except in special cases.

During the high price of coals, a gentleman meeting his coal-merchant, inquired whether it was a proper time to lay in a stock? The knight of the black diamonds shock his head, observing, "Coals are coals now, sir." To which his customer replied, "I'm very glad to hear it, for the last you sent me were all sales."

An invaluable French Receipt for Inveterate Coughs, costing little more than the trouble of fetching the ingredients.

Collect two dozen garden snails, and add to these the hind quarters of two dozen stream frogs, skinned;

Hint
560

bruise them together in a mortar, after which, put them in a stew-pan with a couple of turnips chopped small, a little salt, a quarter of a ounce of hay saffron, and three pints of spring water. Stir these on the fire until the broth begins to boil, then skim it well, and set it by the fire to simmer for half an hour; after which it should be strained by pressure through a tammy cloth, into a basin for use.

561 This broth, from its soothing qualities, often counteracts successfully the straining effects of a severe cough, and alleviates more than any other culinary preparation, the sufferings of the consumptive.

"That was a severe coughing fit," remarked the sexton to the undertaker, while they were taking a glass together. "Oh! 'tis nothing but a little ale, which went the wrong way." "Ah, ah, that's just like you," replied the sexton, "you always lay the cofin on the bier."

Cure for a Cold which costs Nothing.

Persons attacked by the form of cold commonly called

Hint remedy—abstaining from all liquid food—until the symptoms of febrile excitement, watering of the eyes, and sneezing abate. The remedy has en tried and found efficacious in many instances within e knowledge of the writer; and it was originally commended by high medical authority.

THERE is a mistake, tho' the saying is old,
To hear a man tell you he has a bad cold;
We must drop the saying, though long it has stood,
For I never heard of a cold that was good.

The Potatoe Remedy for Rheumatism.

We have heard it asserted by half a dozen of our peral friends that a raw potatoe, carried habitually in
the trousers pocket, is an effectual preventive
of rheumatism. Our witnesses have all tried
it—tried it long—speak of it confidently—once
aghed at the notion themselves—have been laughed at in
rn—but are, nevertheless, free from rheumatism, and
im to have "the laughing side."

FRENCHMAN being afflicted with the gout, was asked what difference there was ween that and the rheumatism. "One very great deferance!" replied Monsieur. appose you take one vice, you put your finger in, you turn de screw, till you bear a no longer—dat is de rheumatis—den, spose you give him one turn more, dat is de 14."

Apples recommended to Gouty Persons.

APPLES contain a large proportion of sugar, mucilage, id starch, in which are combined those acids and aromatic principles, which, to persons in the habit of eating animal food, serve to prevent its putrefactive tendencies, and act as cooling tonics and atiseptics, and promote digestion. To those constitutions aving a tendency to gout, a walk before breakfast, and the astication of a good Ribston pippin, would materially aid preventing attacks of that disease.

THE plague that in some folded cloud remains, The bright sun soon disperseth, but observe, When black infection in some dunghill lies, There's work for bell and graves if it do rise.

Debility in Children Prevented by a Simple Precaution.

A very frequent cause of depressed vital power, the sleeping of children with aged persons. Dr. Copelarad was consulted about a pale, sickly, thin boy, about Hint four or five years of age. He appeared to have 565 no specific ailment, but there was a slow and remarkable decline of flesh and strength-what his motiner very aptly termed a gradual blight. Upon enquiry in to the history of the case, it proved that the child had be en very robust and plethoric up to his third year, when In is grandmother, a very aged person, took him to sleep with her'; that he soon afterwards lost his good looks, and the he had continued to decline progressively afterwards, notwithstanding medical treatment. He was treated with simple tonics, change of air, &c., and directed to sleep apart from the aged person—the recovery was rapid.

nected with the abstraction of vital energy from the younger body. Young females married to very old me suffer in a similar manner, although seldom to so great an extent.

That was a very natural, but a very ludicrous remark of a venerable lady, now in her 100th year, on the death of her daughter, who had attained the good old. age of 80. The mother's grief was great; and to a friend who came to condole with her, she could only say,—"Oh, dear! oh, dear! I knew I should never be able to rear that child!"

How to secure the greatest Treasure for the Chest.

A GREAT deal has been said and written upon eating, and drinking. Now for a few words upon a still more

Hint important subject, breathing. Most persons, and especially females, contract an imperfect mode of breathing. They suppress the action of the chest, and contract a habit of short quick breathing, not carrying the air more than half-way down the chest, and scarcely expanding the lower portions of the lungs at all. Take a sponge, and hold one half of it under the compression of

hand, then dip the rest in water, and afterwards press water out into a glass or basin; note the quantity; afterwards dip the uncompressed sponge into the water. notice how much more it will absorb; this will very illustrate the relative action of the restricted and the stricted lungs. Children that run about in the open and in no way laced, breathe deeply and fully in the r part of the chest, and in all parts of it; so also with out-door labourers, and persons who take much cise in the open air. The more exercise we take, cially out of doors, the larger the lungs become, and less ; to disease. In all occupations that require standing, the body erect. If at table, let it be also erect, and this view, tables and desks should be high. If only minutes daily were devoted to the practice and exercise of breathing, it would prove a real blessing to every one ting it.

corcu minister was once ordered "beef tea" by his physician. The next day tient complained that it had made him sick. "Why, minister," said the doctor, ry the tea mysel." So, putting some in a skillet, he warmed it, tasted it, and eminister it was excellent. "Man," says the minister, "is that the way ye sup "What ither way should it be supplt? It's excellent, I say, minister." "It e gude that way, doctor, but try it wi' the cream and sugar, man! try it wi' nd then see hoo ye like it."

Avoid Arsenical Green Paper Hangings.

preparation of arsenic being used generally in the ifacture of green paper-hangings, the air of a room of which the walls are covered with these papers, is liable to be charged with the fine dust of the poisonous arsenite of copper. Those who inhabit rooms are liable to breathe this dust, and to suffer the lungs, eyes, nose, and throat, by local irritation. ed papers are less objectionable than unglazed.

8 From a room thus papered, 450 grains of were carefully collected. One hundred and fifty is of the dust were tested, and enough metallic ic was obtained from this quantity to coat about

ten square inches of copper foil, in addition to a piece of copper gauze.

We frequently observe in the newspapers an advertisement which offers "Four for one penny." Some scores of fires may be obtained for that small amount by carelessly leaving lucifer matches lying about.

An excellent, Filter that costs nothing.

It is assumed that in every house may be found either a tin or earthenware funnel, and a bit of sponge. Tear

Hint
569 off a bit of the sponge, and place it in the narrow bottom of the funnel, and this simple apparatus will answer every purpose of a filter.

If the funnel and sponge are not already at hand, they may be procured for a few pence.

"WILLIAM," said a teacher to one of his pupils, "can you tell me why the sin the east?" "Don't know, sir," replied William, "cept it be that the companion of t

The very best Wash for Cleaning and Promoting The Growth of the Hair.

Take of distilled vinegar, two ounces; salt of tarter, two drachms; spirit of lavender, half-an-ounce; spirit of nutmegs, half-an-ounce; essence of the essential oil of almonous one drachm; essence of violets, one drachm; pure spring water, twenty ounces. Mix, and bottle use.

571 It is not only the best wash for cleanistrengthening, and promoting the growth of the haristrength, but it is a cooling and refreshing perfume.

My hair and I are quits, d'ye see—I cut my hair—it now cuts me.

A simple Method of Catching and Destroying Flies-

Take some jars, mugs, or tumblers, fill them halffull with soapy water; cover them as jam-pots

Hint
or tucked under the rim. Let this paper
rubbed inside with wet sugar, treacle, hon
or jam—in fact anything sweet, and it must have a small

cut in the centre, large enough for a fly to enter. flies settle on the top, attracted by the smell of the ; they then crawl through the hole, to feed upon the et beneath. Meanwhile the warmth of the weather set the soapy water to ferment, and produces a gas ch overpowers the flies, and they drop down into the sel. Thousands may be destroyed this way, and the selast a long time.

"Will you walk into my parlour? Said the Spider to the fly;
"Tis the prettiest little parlour
"That ever you did spy;
"You've only got to pop your head
"Just inside of the door," &c.

Ale or Beer brewed in a Tea-kettle.

HE art of Brewing, it has been well remarked by bett, is very similar to the process of Making Tea. you put into a tea-pot a handful of malt, and fill int the pot with hot water, not quite boiling, and 73 continue adding water and pouring it out till ecomes tasteless, the strength of the malt will thus xtracted just like the strength of the tea-leaves. This tea boiled with a few hops, and when cooled to about d heat, having a little yeast added to it to make it nanent, will produce a quantity of ale or beer, according he strength of the ingredients. Apply this, which is whole art of brewing, to the making of a larger itity, and you cannot be out. A peck of malt, and four es of hops, will produce ten quarts of ale better than you can purchase, and for this purpose all you require large tea-kettle and two pans. For a larger quantity, must have a mash-tub and oar, a sieve, and two ers, a wicker hose, a spigot, and faucit, with two ninen casks. These will cost about £2 new; and you brew four bushels of malt with them, and, allowing pounds of hops, this will yield nine gallons of the ale, and nine more of excellent table-beer.

14 Malt Liquor or Cider may be prevented from

becoming sour by adding four pounds of toasted bread to every hogshead. This has been tried with complete success. When stale or hard, it may be restored by covering a large piece of hard toasted bread with mustard (made with water only), cutting it into square pieces, and putting it into the cask.

575 Sour Beer may be restored by putting equal quantities of wine, pounded chalk, and burnt shells into a linen bag, and suspending the bag from the bung-hole, replacing the bung. Or, drop into the cask, by very slow degrees, a small quantity of carbonate of soda, or of salt of wormwood, and then bung up. The beer will be restored in twenty-four hours, if not very bad.

"This is capital ale—see how long it keeps its head!" "Aye, but consider how soon it takes away yours."

To make Cottage Beer.

Take a quarter of a peck of good sweet Wheat Bran, and put it into ten gallons of water, with three handfuls

Hint of white hops; boil the whole together, in a pot or copper, until the bran and the hops sink to the bottom. Then strain it through a hair sieve, or a thin sheet, into a cooler, and when it is about lukewarm add two quarts of molasses, or three pints of very thick treacle. As soon as the molasses or the treacle is melted, pour the whole into a nine-gallon cask, with two tablespoonsful of yeast. When the fermentation has subsided, bung up the cask, and in four days it will be fit for use.

577 Table Beer, if drawn off into stone jugs, with a lump of white sugar in each, and securely corked, will keep good for several months.

"My son," said a father, "take that jug, and fetch me some beer." "Give me the money, then, father." "My son, to get beer with money, anybody can do that; but, to get beer without money, that's a trick worth knowing." So the boy took the jug, and departed; shortly he returned, and placed the jug before his father. "Drink," said the son. "How can I drink," says the father, "when there is no beer in the jug?" "To drink beer out of a jug," said the boy, "when there is beer, anybody can do that; but, to drink beer out of a jug when there is no beer, that's the trick." The father admired the eleverness of the child,—but he would rather have had the beer!

To make Perry.

Let the Pears be perfectly ripe, but take care that the cores have not become rotten; after gathering and cleaning off the stalks, the fruit should be laid in a Hint heap to mellow, from fourteen to twenty days. 578 Next, remove it to the press or mill, and squeeze out the juice between a hair-cloth, from whence the liquor rums into a vat, and from this is removed to casks, which must stand in the open air, or in a very cool place, with the bung-holes open. The pulp is then to be washed in hot water. Some add a fourth part of this to three-fourths of the pure juice, but the prime makers confine themselves to the juice, putting the rinsings into separate casks. This perkin makes a pleasant beverage for present use, but it will not keep long. The fermentation is accomplished by mixing a pint of new yeast with a little honey and flour warmed, and the whites of four eggs. Put this in a bag of thin muslin, drop it in the cask, and suspend it from the bung-hole by a string, taking care that it does not touch the bottom of the vessel. If it works kindly, the liquor will have cleared itself in five or six days, and may be drawn off from the lees into smaller casks, or bottled. Those who the perkin with the perry, find it necessary to strengthen it in the proportion of a gallon of French brandy, dissolved in three pounds of sugar-candy to a hogshead of perry; but this is unnecessary with the

579 When brandy is added, the cask should be immediately stopped close, and remain so for five or six days. In bottling, take care that the liquor does not reach within an inch of the cork, or the bottle will burst.

pear-juice.

580 You must watch the liquor, whether in casks or bottles, and if any hissing noise should be perceived, the bungs should be removed for a day or two; after this has ceased, they may be beaten down, and the casks stowed in a dry place.

581 For In winter, perry requires to be kept war and free from frosts or draughts of air. In summer, the evessels or bottles containing it, must be moved to a cool place, otherwise they will burst.

A MAN praising perry, said it was so excellent a beverage, that taken in great q was excellent a beverage, that taken in great q was excellent a laways made him fat. "I have seen the time," said another, "when it was excle you lean." "When?" asked the eulogist. "Last night—against a scall."

The Best Method of Cider Making.

As soon as the Apples are ripe, collect them in heaps on the grass; by no means house them, or the cider will inevitably be musty. After they are ground and pressed, pass the liquid through a flannel bag to strain off any bits of skin or core that may have passed through the hair-cloths; put it at once into casks; do not touch it until it has done fermenting; then put in the bungs. Any addition is injurious; and the sulphuring of casks cannot be recommended.

A TOPER, being on a visit to a neighbouring squire, when a very small glass was set before him after dinner, pulled the servant by the tail of his coat, and expostral ated with him: "What is this glass for? Does your master wish to keep me here all night?"

Spruce Beer.

Provide sixteen gallons of water, boil half of it, put the other half into a barrel; pour the boiling waster on the other, and to the whole add six tablespoonsful of Essence of Spruce, and sixteen pour ds of treacle. When sufficiently cold, add half a pint of yeast, and roll the cask about, or shake it well. Keep it in a warm place for two days, with the barre open; by this time the fermentation will have subsided sufficiently for bottling. Bottle it, or put it in store jars, well corked, and it will be fit for use in a week.

Another method is to add eleven gallons of boil ing to ten of cold water; to this put thirty pounds of molasses and one ounce and a half of essence of springe.

Work with yeast, and bottle as above.

584 FF If you wish the Beer to be white, refined sugar instead of molasses.

585 Spruce is a powerful antiscorbutic, and should used freely by persons who have a tendency to that liction. It is also a diuretic. It is, however, too cold some stomachs.

centerman who had put aside two bottles of choice ale, discovered just before that his servant had emptied them both. "Scoundrel!" exclaimed the ster, "what do you mean by this?" "Why, str, I saw plainly enough by the lads that it was going to thunder, so I drank it, to prevent its turning sour—re's nothing I abominate like waste!"

The Best Ginger Beer.

White sugar, twenty pounds; lemon or lime juice, sheen ounces; honey, one pound; white ginger, bruised, twenty-two ounces; water, eighteen gallons. Boil the bruised ginger in three gallons of water for half an hour; then add the sugar, e juice, and the honey, with the fifteen gallons of ater reserved. Boil and strain. When cold, add the hite of an egg, and half an ounce of essence of lemons. llow it to ferment in the usual way. Then in about ur days bottle it, and it will keep for months.

587 Inferior or smaller qualities may be made raltering and reducing the ingredients.

Americans have strange names for their settlements. A gentleman, when travelling the States, met a lad in the woods and asked him—"How far, my boy, is it to ying Pan?" The boy replied "You be in the Pan, now!"

l Healthful but "Small" Beer from the Sprouts of Nettles, with Sugar, &c.

Take half a gallon of the sprouts of nettles, and boil iem in one gallon of water; strain, and add half a pound of sugar, or treacle, with a little ginger. When nearly cold, ferment with yeast, and bottle tight. It will be fit for use in a few days, and is very urifying and cooling to the blood.

An economical lady spoke to her butler to be saving of an excellent run of smaller, and asked him how it might be best preserved. "The best method I know," plied the butler, "is to place a barrel of good ale by it."

A nice Table Beer from Treacle.

Boil for twenty minutes four pounds of molasses, in

Hint
hops tied in a muslin bag, or a little extract of gentian. When cooled to eighty degrees, add a pint of fresh beer yeast, or from four to six quarts of fresh worts from the brewer's vat. Cover the beer with blankets or warm cloths. Pour it from the lees, and bottle it. Sugar may be substituted for molasses.

590 This is a cheap wholesome beverage. A little ginger may be boiled in it half an hour, instead of hops, if preferred.

A DENTIST presented a bill for the tenth time to a rich skin-flint. "It strikes messaid the latter, "that this is a pretty round bill." "Yes," replied the dentist, "I sent it round often enough to make it appear so; and I have called now to get squared."

Parsnip Wine — the best of Home-made Wines, is properly made.

THE Parsnips ought to be solid, firm, compact, and tapin form, not forked and divided into several parts. five pounds of such roots, whether purchased Hint produced in the garden, will be required for eves 591 gallon of the wine. They must be placed in _es tub of water, be soaked until the dirt in them becomquite loose, and then be thoroughly brushed, till even particle of dirt be washed away. They must not be scrape ut but any black, spongy, or decayed portions may be caway. The roots being cleaned, take off the leaves are so much of the top as may appear green; then split t roots into four parts, by two even cuts, and divide the se into pieces three inches long. Put the water into a boil add the proportion of parsnips as above stated, but all for the waste of water by boiling, by putting, say eig 1t gallons of water, though only six gallons of wine are Bring the liquor to a boil, and continue the boiling during three or four hours, or till the roots tender throughout. Try them repeatedly with a fork; but it is indispensable that they be not bruised, or rendered

w the pungent odour of the parsnips to escape. The ing being complete, strain it through a hair sieve into b, but observe the precaution not to produce turbidity bruising the roots; add immediately three ounces of dered white argol, and stir the whole for some minutes, promote the solution, and then introduce eighteen or not pounds of good loaf sugar. When this is dissolved, the liquor remain uncovered till it be reduced to seventy, at least, to seventy-five degrees of the thermometer. mentation must be produced by the aid of yeast, and sequently treated in the manner usual with other wines.

TOPER was asked what he thought of the effects of strong drink upon the mn. "Hot drinks," he replied, "are bad, decidedly bad. Tea, and coffee, for nce, undoubtedly hurful; and even hot punch, when very hot, and taken in arge quantities, if that be possible, might ultimately do harm!"

Wine from the Leaves of the Vine.

THE leaves may be taken at any period from vines which not expected to bear fruit. In other cases, they may be obtained from the summer prunings; the ten-Lint drils are equally useful. Forty or fifty pounds 592 of such leaves being introduced into a tub of sufent capacity, seven or eight gallons of boiling water to be poured on them, in which they are to infuse twenty-four hours. The liquor being poured off, the ves must be squeezed in a press of considerable power, 1 being subsequently washed with an additional gallon water, they are again to be submitted to the action of press. The sugar, from twenty-five to thirty pounds, then to be added to the mixed liquors, and the quantity de up to ten gallons and a half.

593 To secure a full-bodied dry wine, the prortion of the leaves to the sugar should be the greatest it has been named, in order to provide a sufficiency of leaven, or fermenting vegetable principle, to subdue 1 convert to vinous alcohol all the sugar that is introduced. Fifty pounds of leaves to thirty-five pounds of sugar will work well, and produce ten gallons of strong wine, that will improve by keeping two years in the wood, and two years more in bottle. The process of fermentation, and subsequent treatment, is the same as in case of other wines.

594 It must be remembered that July being the season for pruning vines most freely (and all the tender young shoots, tendrils, and leaves, are equally suitable), the heat of the weather will be great, and therefore the processes must be conducted in an airy room, or cellar, not affected by the sun.

Beware of such food as persuades a man, though he be not hungry, to est; and those liquors that prevail with a man to drink them when he is not thirsty.

The Best Receipt for Elder Wine.

Take twelve gallons of soft river water, forty-eight pounds of raisins, fourteen pounds of Lisbon sugar, twelve quarts of raisins, fourteen pounds of Lisbon sugar, twelve guarts of Elder juice, three quarts of juice of sloes, and half an ounce of isinglass; mix all together; when this has stood two months, or till it is fine, draw it off into a clear cask, and add six pounds of loaf sugar and three quarts of brandy. Bottle it in the April following, and keep it two years before drawing the corks. This is in the opinion of many persons equal to Port. Smaller quantities may of course be made, by observing the above proportions.

596 When Sloes are not procurable, an equivalent quantity of Damsons, or any small Black Plum, softened by heat, and put with the chopped raisins, will do as well, and give that roughness which Elder juice is deficient in.

SHERIDAN was once taken ill in consequence of a fortnight's continued dining out and dissipation. He sent for Dr. H.—, who prescribed rigid abstinence, and calling again soon afterwards asked his patient if he was attending to that advice? The answer being in the affirmative—"Right," said the doctor, "tis the only way to secure you length of days." "I do not doubt it," said Sheridan, "for these last three days, since I began, have been the longest to me in my life."

Rhubarb Wine.

In the month of May, when Rhubarb is green, the stalks of the leaves should be used in the following proportions:—

Five pounds of stalks are bruised in a suitable vessel, to which is added one gallon of spring water; and after lying in mash three or four days, the liquor juice is poured off, when to every gallon of this juice three pounds of loaf sugar are added, and allowed to ferment for four or five days in a suitable vat; as soon as the fermentation has ceased, the liquor must be drawn off into a cask and allowed to remain until the month of March, when all fermentation will have finished; it must then be racked off, and more loaf-sugar added. In the month of August a second crop will be ready to gather, and may be applied to this method of making wine.

**EWHAT makes you get up so late, sir?" said a father to his son, who made his **PPearance at the breakfast-table about ten o'clock.—"Late! why, father, I was up with the lark."—"Well, then, sir, for the future don't remain up so long with the lark, but come down a little earlier to breakfast."

Coltsfoot Wine.

To one gallon of Flowers, put four gallons of boiling
water; let it stand till cold, then strain it through a sieve,
and put three pounds of loaf-sugar to every gallon.
Boil it till the scum has done rising, then put it
into a tub; and when nearly cold, put in the
Peelings of one lemon and one Seville orange to each gallon,
with a little yeast. Let it stand three or four days to work,
then put it into a cask with the oranges and lemons. Stop
it close, and let it stand three months, then bottle it off,
and put a lump of sugar into each bottle.

599 A quart of brandy is the proper proportion of spirit to each gallon. Put the brandy into the cask, and then pour the wine upon it.

A PRODERT man advised his drunken servant to put by his money for a rainy day. In a few weeks the master inquired how much of his wages he had saved. "Faith, none at all," said he, "it rained yesterday, and it all went."

Cowslip Wine.

To one gallon of water add one gallon of pips, three and a half pounds of loaf-sugar, and three lemons. Boil

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the sugar and water half an hour and skim it well.

Put the pips and lemons (which must be sliced) into the cask next day and pour the liquor to it.

Work it with a little yeast upon a toast or crust of bread; stir it well once a day for a fortnight, then put it in the brandy and stir it up. A bottle of brandy is sufficient for twelve gallons.

A PRAGMATICAL young fellow, sitting at table opposite Lord Eldon, when plain John Scott, asked him, "What difference there was between Scott and Sot?"—" Just the breadth of this table," was the reply.

The Best Method of Making Tea.

When tea is made out of the room, its volatile and essential properties are frequently dissipated, before it comes to the table. It is not the bitterness, but the fragrance of tea that is refreshing. The tea should be wetted, or steeped, before the larger quantity of water is added. But if the tea and the pot are both warmed dry, before any portion of the water is added, a stronger infusion will be obtained. Put the tea dry into the empty pot; then place the pot before the fire, or on the hob, or still better on the hot plate of an oven, till the tea is well heated, but not burned; then pour upon it the boiling water, and a fragrant infusion will be immediately produced.

in some measure upon the constitution and inclination of the consumer. If it is generally found to be too exciting, and if also a full and slightly bitter infusion is preferred, the tea should be boiled a few minutes, because boiling dissipates the volatile extract which disturbs the nervous system, and developes by solution the bitter principle, which acts as a good stomachic.

"Does the water in the kettle get cold, when it is taken from the fire?" "Certainly it does." "Oh! I though it would not, as mother says her kettle is kined with fur."

The Leaves of the Holly an agreeable Addition to Tea.

The leaves of the common holly possess, in a high degree, be preperties of Chinese tea, but they are too strong and oleaginous to supply an agreeable infusion by themselves. The use of tea may, however, be greatly economised by an admixture with them. he leaves should be dried, and roasted as brown as the rust of well-baked bread; let them then be crumbled into mall bits, and a pinch of these be added to each brewing f tea.

Chapters and fools, says an old adage, always tell the truth. "Mother sent me," is a little girl to a neighbour, "to come and ask you to take tea with her this reaing." "Did she say at what time, my dear?" "No, ma'am, she only said she took ask you, and then it would be off her mind."

A Salubrious Tea of Agrimony.

Put fresh-gathered leaves of Agrimony into a coffee leaver, along with three round pebbles to act as stirrers.

At the end of a quarter of an hour a native tea will be produced, possessed of all the qualities of green tea. This beverage is particularly adapted r people who live poorly, and imperfectly digest their autritious food; it is also recommended against dysentery.

A Method of Making Coffee to the Greatest Perfection.

SOMETIMES the yolks of eggs only are used, the whites sing thrown away. Lay the whites upon a plate, cover them with another plate, raised a little, so as to allow evaporation to go on, and yet keep them free from dirt. Set them in a warm place, and se water from the whites will gradually evaporate, leaving mass of yellowish, shining, brittle matter, that will cale off by the touch. This substance is positively the try best for clarifying coffee, and it may be kept in a

[&]quot;FARMER," said a reguish boy, "I hope you won't buy any more gunpowder tea mother." "Why not?" "Because every time she sits down to the tea-table, she we as ep!" "Go to bed, sir, immediately."

bottle for any length of time. When the whites of eggs, in their ordinary state are used, they form unsightly masses of coagulated albumen, that either obstruct the spout of the coffee-pot, or escape in lumps into the cups. The way to use the dried egg powder is to throw it into the water before it is poured on to the coffee.

606 A very small quantity will answer the purpose.
607 The addition of a teaspoonful of port wine to a cup of Coffee greatly improves its flavour.

My uncle P— was an awful snorer. He could be heard as far as a blacksmith forge; but my aunt became so accustomed to it, that it soothed her repose. They were a very domestic couple—never slept far apart for many years. At leagth my uncle was required to attend the assizes at some distance. The first night she his departure, my aunt never slept a wink; she missed the snoring. The second night passed in the same restless manner. She was getting into a very bad wy, and probably it would have been serious, had it not been for the ingenuity of a servant-girl: she took the coffee-mill into my aunt's bed-room, and ground her is sleep at once!

Very nice Tea Custards.

Put two large tea-spoonsful of Green, and one of Black Tea, into a pint and a half of boiling milk. Add to the milk while boiling, half a pint of cream. When the mixture has acquired an approved tea flavour, take it from the fire, and strain it. Take care not to leave the tea too long in it, otherwise the custards will be too bitter. Having strained the milk, put it again on the fire with a little salt, and sufficient pounded loaf sugar to sweeten it. Add the yolks of ten eggs, and stir until the custard is thick enough. Serve in glasses.

Ar a tea-party, where some Cantabs happened to be present, after the first cup had been handed round, the lady, who was presiding over the tea-equipage, hoped the tea was very good. "Very good indeed, madam," was the general reply, ill it came to the turn of one of the Cantabs to speak, who, between truth and political shrewdly observed, that "the tea was excellent, but the water was smoly."

Excellent Coffee Custards.

Boil a pint and a half of milk with half a pint of cream.

When boiling, throw into it hot, an ounce of whole coffee,

which has just been roasted, in a small frying-pan,
if you have no roaster. When the milk has
acquired the flavour of coffee in an approved
degree, take it from the fire, and strain through a hair

ieve. Put it on the fire again with a little salt, and two unces of pounded loaf sugar, or more, if approved; then dd the yolks of ten eggs beaten, and stir over the fire intil thick enough. Put into glasses.

WHEN coffee was first introduced, a good housewife in the north received a pound f the whole berries, as a present. She bolled them, and served them with bacon, araley, and butter. But she declared they were the worst beans she had ever een, as they would never get soft, and they had turned gallons of water muddy.

Very nice Chocolate Custards.

RASP three ounces of Spanish chocolate, which has the vanilla flavour. Melt it in the smallest possible quantity

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The fire with half a pint of cream, and let it boil; then add powdered loaf sugar to your taste, and a little salt. Meanwhile, beat up the chocolate, with a little of the milk as it boils, and mix it well. Pour it into the boiling milk, which must be kept in brisk motion. Add the yolks of eight eggs well beaten. Keep stirring in chocolate until sufficiently thick. Serve in glasses.

"I'm glad this coffee don't owe me anything," said Brown at breakfast. "Why?" anxiously inquired his wife. "Because, my dear, I fear it would never settle!"

The Strawberry Leaf a Substitute for Green Tea.

In some parts of Germany, they gather the Strawberry Leaf, and also the Flowers, when young, and after selecting and clearing them (without the use of water), they are dried in the air in a shady place, out of reach of the sun. To these leaves the appearance of green tea is given, by pinching off the stalks, warming them over the fire, rolling them while in a flexible state, and then drying them. In this condition the substitute for tea is ready for use, and being prepared in precisely the same manner, the difference it is said, can hardly be distinguished.

Miss Horohinson's great-grandmother was one of a party who sat down to the first pound of tea that ever came into Penrith. It was sent as a present, and without directions how to use it. They boiled the whole at once in a saucepan, and sat down to eat the leaves with butter and salt! They wondered how any person could like such a dish.

Improving Tainted Butter.

BUTTER, either fresh or salt, possessing a very disagreeable effluvium or flavour, may be rendered

Hint perfectly sweet by the addition of a little carbonate of soda. The proportion to be used is, two drachms and a half of carbonate of soda, to three pounds of butter. In making fresh butter, the soda is to be added after all the milk is worked out, and it is ready for making up.

613 The unpleasant smell is produced by an acid, which, being removed, the alkali disperses at the same time the disagreeable flavour. This acid is generated by peculiarities in the constitutions of some cows by the condition of certain fodders, or by the length of time cream is kept before being churned; but, to often, by the dairy utensils not being kept thoroughly clean.

An excellent Substitute for Butter.—You marry the nicest girl you know. You will then have her to preside at your breakfast table, and, unless you are a seful fellow indeed, you will not then require any but her.

Tainted Butter restored by Chloride of Lime.

This operation is extremely simple and practicable = ; it consists in beating the butter in a sufficient quantity of water, in which put twenty-five to thirty drop of chloride of lime to two pounds of butter.

After having mixed it till all its parts are in contact with the water, it may be left in it for an hour or two, afterwards withdrawn, and washed in fresh water.

615 The chloride of lime, having nothing injurious in it, can with safety be augmented; but it will generally

insupportable, has been sweetened by this simple means—

A PARMER, who recently had his butter seized, by the clerk of the market, for short weight, gave, as a reason, that the cow from whose milk the butter was made was subject to the cramp, and that caused the butter to shrink in second.

be found that twelve or fourteen drops to a pound of butterare sufficient. Butter, the taste and odour of which were

To Prevent Butter Tasting of Turnips.

The week previous to giving Cows Turnips, when churning, save a couple or three quarts of Buttermilk;

Hint the earthen pot in which the cream is usually collected should be scalded, dried, and put before the fire to make it hot; when hot, put the buttermilk into it, in order to make it sour; the morning and evening cream to be put to it, and then kept till churning. A small quantity of saltpetre is then put into the cream. The same quantity of buttermilk to be saved every time after churning, and the same process repeated. The turnips to be well cleaned, tops and roots cut off; and no decayed turnips to be given to the cattle on any account.

617 When Swedish Turnips are used, a pinch of powdered saltpetre thrown into the pan, when the milk is strained after milking, will prevent any unpleasant taste in the butter.

A cow consumes on an average 100lbs. of green food in 24 hours. This, for 185 days of summer, is 18,500lbs. In winter, 45lbs. of root a day; or for 180 days, 8100lbs. One-third of this may be potatoes; the rest, other roots. But she gives, if well fed, 2000 quarts of milk a year.

Method of Preserving Butter for Years.

Pound together one part of fine lump sugar, one of nitre, and two of the best salt. After the butter is taken from the churn, it must be completely freed from Hint the milk, so that not a drop remains. Then mix. 618 and thoroughly incorporate with the butter, the previous mixture in the proportion of an ounce of the powder to a pound of the butter, avoirdupois weight, and press the butter when so salted into wood vessels, or vitrified jars, but on no account into glazed pans. Butter so salted will not be fit for use until it has stood three weeks; it then possesses a rich marrow flavour, which no other mode of curing will impart to it. With proper care it will keep for years, and exhibit all the qualities of fresh butter.

619 Butter when too Salt may be restored by putting into a churn in the proportion of a quart of milk to a pound of butter, and a small piece of annatto; churn them together for an hour, and proceed as for fresh butter.

An auctioneer exclaimed—"Why, really, ladies and gentlemen, I am giving these things away!" "Are you?" said an old lady; "well, I will thank you for the silver milk jug you have in your hand!"

Economy in Butter and Cheese.

In Germany the people of the humbler classes economise their butter, and render it more nutritive, by incor-

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The process is to dress them by steam, then mash
them with pestle or roller, mix them with the
cream, and churn all together. The butter comes as usual, and is made up in the ordinary manner, and salts is added to preserve it.

not only more nutritive, but more easy of digestion. When n the milk is set or curdled, and has been drained from the whey for some hours, then take well-dressed potatoes, put them into a copper cullender, and force them through the holes, and then knead up the potatoes with the curd. When they are well mixed together, allow the mass to remain untouched for two or three days. Then work is tup again, and put it into the moulds or vats commonly used.

A RETIRED cheesemonger, who hated any allusion to the business that had enriched him, said to Charles Lamb, in the course of a discussion on the Poor Laws. "You must bear in mind, sir, that I have got rid of that sort of stuff which you posterial the "milk of human kindness!" Lamb looked at him steadily, and gave acquiescence in these pithy words, "Yes, I am aware of that,—you turned it all take cheese several years ayo!"

How to obtain the Largest quantity of Milh from a Cow.

THERE is a very considerable difference in the results of good and bad milking. If every drop of milk in the cow's

udder be not carefully removed at each milking the secretion will gradually diminish inproportion to the Hint quantity left each day behind. This fact is well 622 established; and it is to be accounted for on philosophical principles, as well as being borne out in practice. Nature creates nothing in vain; and the secretion of milk in the cow only suffices to replace the quantity consumed daily—the milk left behind in the udder is re-absorbed into the system, and consequently the next milking will be so much less in quantity. But another reason why every drop of milk should be taken away, is to be found in the well-known fact that the last milk is doubly as good as the first; hence, if not removed, there is not merely equal, but double loss.

623 Cream cannot rise through a great depth of milk. Therefore, if milk is desired to retain its cream for a time, it should be put into a deep narrow vessel; but if it be desired to free it almost completely of cream, it should be poured into a broad flat dish, not much exceeding one inch in depth.

A LAD delivering new milk, was asked what made it so warm? "I don't know," replied he, unwittingly, "unless they put warm water to it, instead of cold, this morning!"

The following is Aunt Deborah's description of her milk-man:—"He is the meanest fellow in the world! He skims his milk on the top, and then turns if over and skims it on the bottom!"

Zinc Pans should Not be Used in the Dairy.

THE acid of milk forms with zinc a salt which is poisonous. It operates by causing vomiting; but though

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the solution of it may not be strong enough to produce that effect, it is very injurious to health, if frequently repeated. Zinc butter-churns were for some time used from a supposition that they increased the quantity of butter by some galvanic effect; but they were found to make the food so dangerous and unwholesome that they have been generally discontinued.

A MILK-SELLER who was noted for vending the article of not the purest quality, was aroused at two o'clock in the morning and told that his best cow was choking. Of course he hastily dressed himself, and repaired to the field where the animals were kept, but found them all right. At daybreak, however, on proceeding to the pump as usual, he found that some wags had inserted a turnip into the spout.

To Prevent Milk from Turning Sour in Warm Weather.

In Paris the milkmen are in the habit of employing a little sub-carbonate of soda or potash. This, by combining with and neutralising the acetic acid formed, has the desired effect, and keeps the milk from turning as soon as it otherwise would. The salt that is thus formed—viz., the acetate of soda or of potash—is not at all injurious; and as pure milk does contain a small quantity of this salt, it is difficult to pronounce upon the addition of any alkali, except there should be some in a free or uncombined state, which does not exist in milk. The addition of a little carbonate of potasism he will break down the curd that is beginning to form, in in consequence of souring.

We offer our best affections, our highest aspirations after the good and beauting on the altar of youth. It is well if, in our after-life, we can sometimes rekind the almost extinguished flame, and inhale its dying fragrance, like the breath of incense of sweet-smelling flowers, to detain the spirit of life—the ethereal guest—ittle longer in its frail abode; to cheer and soothe it with pleasures of memory—out those of hope.

To Destroy Mites and Jumpers in Cheese.

Pour on each side of the Cheese ravaged by the insects, a coat of melted Mutton Suet boiling hot. This application will not only arrest any furthedestruction by the mites, but also prevent the too rapid decaying action of the air.

627 The American Method of Preserving Cheese is is, as soon as the cheese is sufficiently dried, to cover it with folds of paper pasted on, so as completely to exclude the air.

Go straight on and don't mind them. If they get in your way, walk round the regardless of their spite. A man who has no enemies is seldom good for anything get; he is made of that kind of material which is so easily worked that every one has hand in it. A sterling character is one who thinks for himself, and speaks whe he thinks; he is always sure to have enemics. They are as necessary to him as free hair; they keep him alive and active. A celebrated character who was surrounded by enemies used to remark: "They are sparks which, if you do not blow, will go or not themselves." "Live down prejudice," was the Iron Duke's motto. Let this your feeling while endeavouring to live down the scandal of those who are bittle against you. If you stop to dispute, you do but as they desire, and open the way for more abuse. Let the poor fellows talk—there will be a re-action if you performed acknowledge their error.

Uses for Eggs not Commonly Employed.

SEA-BIRDS' eggs, especially those of the Sea Gull, are good when boiled hard, and eaten with pepper, salt, vinegar,

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628 and mustard. When eaten in a soft state, they have a fishy taste. Rooks' Eggs are as suitable as Plovers' for Salads. The eggs of the Lapwing and Ruff are excellent food.

629 The Thin Membrane found immediately inside the shell of Eggs is excellent for covering slight cuts, as on the chin when shaving—or abrasions of the skin upon any part of the body. The membrane may be saved, when boiled eggs are eaten, and allowed to dry. When wanted for use, it will only be necessary to steep it in warm water for a minute or two.

"Tis being, and doing, and having, that make All the pleasures and pains, of which people partake,— To be what God pleases,—to do a man's best,— And to have a good heart,—is the way to be blest."

How to Eat an Egg with Satisfaction!

What! mean to insinuate that, after all these years, we don't know how to eat eggs properly? Never mind:

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don't be above taking a hint. By the usual mode of introducing the salt into a boiled egg, it will not incorporate with the egg; the result is, you get either a quantity of salt without egg, or egg without salt. In order to make the two mix properly, after cutting off the top of the egg, put in a drop of water, tea, coffee, or other warm liquid that may be on the table; then add the salt, and stir. The result is far more agreeable—the drop of liquid is not tasted.

Ar breakfast one morning at an ins. a foreigner make quick despatch with the eggs. Thrusting a spoon into the middle, he drew out the yolk, devoured it, and passed on to the next. When he had swallowed the seventh, an old farmer, who had already been prejudiced against Monsieur by his moustaches, could brook the extravagance no longer, and speaking up, said, "Why, sir, you leave all the white! How is the landlord to afford a breakfast at that rate?" "Vy," replied the foreigner, "you wouldn't have me eat de vite? De yolk is de shickes; de vite de fedders. Vould you have me make von bolster of my belly?" The farmer had never viewed the matter in that light before.

Bad Eggs are often purchased for want of Judgment.

THE safest way to try them is, to hold them to the light, forming a close focus with the hand. If the shell when viewed thus, appears to be studded with small dark spots, they are doubtful. If you see no transparency in the shells, they are fit only to be thrown away. The most certain test is to try them by the light of a candle. If quite fresh, there are no spots upon the shells, and the eggs have a bright yellow tint.

632 New-laid eggs should not be eaten until they have been laid about eight or ten hours; because the white is not properly set before that time, and does not obtain its delicate flavour.

633 Never boil eggs for salads, sauces, or any other purpose, more than ten minutes; and when done, place them in a basin of cold water to cool.

634 For making plum puddings, Ducks' eggs are more economical than those of fowls. They are larger in size, and richer.

Customer.—"I wish to purchase some eggs, to make a sponge cake; they must be very fresh." Shopkeeper.—"Ah, yes, I have some that can't be beaten." Customer.—"Can't be beaten!" Shopkeeper.—"No, ma'am, I defy any one to beat them." Customer.—"Then they won't do for me; how can eggs be made into a sponge cake, unless they can be beaten?"

To distinguish the Sex of Eggs.

THERE are two classes of poultry-keepers—those who want female eggs only, to rear hens for the sake of their eggs, and those who want male eggs only, to produce cocks and capons for the table. There is only one outward sign which can be regarded as indicating the sex of the egg: it is this, that eggs containing the germs of males have generally wrinkles on their smaller end; while female eggs are equally smooth at both extremities.

"BRIDGET, are the eggs boiled?" "I don't know, sure, I left them to bile by the watch," "Boil by the watch, why, what do you mean?" "Sure, didn't ye tell me to bile them by the watch, and I have put the watch with them into the saucepan."

Surprise Eggs for Parties.

SEPARATE in different vessels the yolks and whites of sufficient number of Fresh Eggs. Stir any quantity of yolk together, from half-a-pint to a pint or more. Put this into a bladder, tie it up in a round form, and boil it hard. Then put this boiled yolk into another and a larger bladder, into which pour the whites, keeping the hard yolk as much in the middle as possible. Tie the bladder in an oval form, and boil until the white is quite hard. An immense egg may thus be formed, which, at a large dinner party, will surprise every one, and may be used in a large dish of salad.

THE Duke of Norfolk had a fancy for owis, of which he kept several. He called one, form a fancied resemblance of expression to the Chancellor, "Lord Thurlow." The Duke's solicitor was once in conversation with his Grace, when, to his surprise, the owl-keeper came up and said, "Please your Grace, Lord Thurlow has laid an egg!"

Best and Simplest Way to keep Eggs Fresh.

THE reason that eggs become musty and bad, is in consequence of the action of the air upon the yolk. Those who are so unfortunate as to meet with a stale egg at breakfast will almost invariably find that the yolk lies at the side. The most proper and simple way preserve eggs fresh is simply to turn them frequently. It is well known that a sitting hen daily turns her eggs. The readiest way of turning them is, to have an egg preserver, made of wire, with squares of a size to receive edium eggs turned on end. The eggs may then be turned singly every day; but for those who have to do with large numbers of eggs, receivers might be made which could be turned frequently, without trouble or injury.

638 For Of Lime-water, Bran, Sand, and Scalding, the last named is the next best plan to that of daily turning.
639 For ten eggs, after having been broken into a basin, have been thrown away, because the very last that was added proved putrid; but also that, owing to the carelessness of

a cook, a valuable pudding has been spoiled by the admission of an egg that was musty. To prevent this, a case should be used to break each egg into, before it is put in the basin in which they are all to be beaten.

An economical Paterfamilias, seeing some "egg powder," advertised, bought the packets, and had the audacity to ask the vendor how long he should have to wait eighteen chickens, if he put a hen to sit upon the powders?

Eggs Cheap and Fresh in Winter, and Poultry for the Spring.

THE person who wants to make up a good wint egg basket, had better obtain half-a-dozen undersized ~~r discoloured pullets, of the March and Appeal Hint broods, the price of which should not exceed 640 15s. or 21s. for the set. A game-cock worse Id be a capital companion, but is not absolutely necessary. The birds should be got home about the middle September, about which time eggs begin to get deser. They should be kept clean and warm, and be fed twi co a day thus:—In the morning, as much good barley they will eat; in the evening, a mixture made with bed water in which meat has been boiled or dishes washed of barley-meal and pollard, barley-meal and boiled turnigos, potatoes or mangel wurtzel, or meal and fresh grains will be the best of suppers. Meal is too expensive be given alone, but mixed with cheaper food to give bulk, it is excellent. Green food and lime rubbish sare necessary, but need not add to the expense. The six or seven fowls may be very well fed for one shilling From September to February (about twenty weeks), they will produce about 350 eggs, and this will amply repay the sovereign expended in food. Pullets should be killed for the table in February, and will be worth the prime cost.

641 The manure for the garden will be an additional profit.

As indignant Poulterer denounced the system of artificial incubation as "a piece of most detestable *chickeneris*"

A good Family Brown Bread, unfermented.

FERMENTATION by yeast, is obtained at the cost of a tion of the flour, which is converted into gas, the bubbles of which, becoming fixed in the bread, Lint Every bubble that rises on render it light. 342 the surface of what is called "the sponge," presents a few grains of flour, escaping in the form gas. To avoid this loss, a system of making unfermented ad has been introduced. A capital and economical ∋ad may be made upon the non-fermenting plan, in e following manner:—Three pounds of wheat meal; If an ounce of muriatic acid; half an ounce of carnate of soda; water enough to produce the proper usistence.

643 For white flour, four pounds of flour; half ounce of muriatic acid; half an ounce of carbonate soda; water, a quart.

644 The way of mixing is as follows:—First in the flour and soda well by rubbing together in a n, using a wooden spoon perfectly dry for the purpose; on pour the acid into the water, let it dissolve, and x thoroughly by stirring.

645 Four pounds of wheat meal, worked in this mner, will produce seven pounds nine ounces of exlent light bread, which will keep moist longer than mented bread, and be found far more sweet and digesle.

546 The object of putting muriatic acid into ead is as follows:—If vinegar be poured upon chalk, bubbling and boiling takes place. Any acid poured on a carbonate will produce a similar bubbling. When, prefore, the bi-carbonate of soda, which contains a large antity of carbonic acid, is mixed with the flour, and triatic acid is poured upon it, an effervescence takes uce, which rises the bread, and dispenses with the

use of yeast. This is the principle of what are called "baking powders."

647 Precaution.—Dr. Normandy mentions that arsenic is frequently present in muriatic acid, and that this impurity, when present in the acid, remains in the bread. To avoid this liability to evil, tartaric acid may be used; in which case it will be only necessary to read tartaric acid instead of muriatic acid in the foregoing instructions.

648 Butter-milk, kept till sourish, may be used instead of the chemical acids. The bread made from it has a richer taste than that made from muriatic acid, or tartaric acid, and soda.

A GENTLEMAN having occasion to call upon an author, found him at home in his writing chamber. He remarked the great heat of the apartment, and said: "It is as hot as an oven." "So it ought to be," replied the writer, "for 'tis here I make my bread."

Every Man his Own Miller. One-third of the Cost of Bread Saved. Pure Bread, without Alum, and with all its nutritive parts retained.

WHERE a family is large, and the consumption of flour considerable, Families should be supplied with hand Hint flour-mills, by which the saving in the cost of bread will be found to amount to nearly 649 The price of a mill is about ONE - THIRD. £4 10s., which will be saved in a single month, where the consumption is large. To grind twenty pounds of wheat, occupies a boy, or a servant, about twenty Hand flour-mills can be obtained at the machinery department of the Crystal Palace, or st There are mills which grind 266, High Holborn. and dress the wheat at one operation. The saving in the cost of bread, and the preservation of health by the disuse of alum, and adulterated flour, are matters of great importance.

650 The old system of "setting a sponge," that is

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tting the yeast and salt, with a small quantity of arm water, into a pit in the middle of the flour, and wing this small quantity to rise, is a bad plan; and on this system the batch will always be uncertain. r incorporating the whole mass, the bread will be deviatingly good and light. Fermentation should be seminated throughout.

sack of flour, or 280lbs., which makes 360lbs. of bread, or 90 quartern loaves, fermentation, gives 408lbs., or 102 quartern loaves, by effervescence. The loss refining is still greater: a quarter of wheat, weighing 520lbs., or 65lbs. per bel, produces 512lbs. of meal; and these, after a course of screening, yield only lbs. of flour,—a diminution of 96lbs., or 18 per cent.

Excellent Bread of Rice, when Wheat is Dear.

Take one pound and a half of *Rice*, and boil it gently er a slow fire, in three quarts of water, about five hours, stirring it, and afterwards beating it into a smooth paste. Mix this while warm into two gallons, or four pounds of flour, adding the same time the usual quantity of yeast. Allow e dough to work a certain time near the fire, after hich divide it into loaves, and it will be found, when ked, to produce excellent white bread, very acceptable children.

iw industrious peasant in Picardy, being observed to purchase weekly five loaves, asked what occasion he could possibly have for so much bread. "One," lied the honest fellow, "is for myself; one I give away; one I return; and other two I lend." "How do you make that out?" "Why," returned the sant, "the one which I take myself is for my own use; the second, which I a away, is for my mother-in-law; the loaf I return, is for my father; and the er two, which I lend, are those with which I keep my two children, in hopes t they will one day return them to me."

To Make Good Bread from Sprouted Wheat.

Take, say four or five stones of flour, and boil it as my hours in a bag; place the bag on a drainer over a tub until the next day; then with a wooden mallet pound the flour in the bag until it crumbles rather small; after that, roll it fine with a rolling-pin on the table. Then make the bread as usual.

553 By these means excellent bread has been

made of wheat, every sheaf of which had sprouted, and to improve which various remedies were resorted to in vain: hands could not make, the oven could not bake a loaf; ten or twelve hours in a hot oven did not set the dough. More excellent bread, cakes, and picklets, than damaged flour prepared as above will produce, were never eaten.

654 The following mixtures form excellent Household Bread:-1. Half maize and half barley, with a leaven of wheat flour, one-fifth of the total weight. 2. Half wheat flour and half maize. A more agreeable and healthful bread cannot be obtained. 3. Half oatmeal and half barley, with a leaven of wheat flour, rather more than one-fifth. 4. Equal parts oatmeal and wheat flour; excellent. 5. Barley flour, with one-fifth its weight of wheat leaven; bread white and well tasted. 6. Barley and rye, or barley and wheat in equal quantities; this last is equal to the best bread of wheat flour alone. 7. Buckwhest, with an equal quantity of barley or rye, and one-fifth of wheat leaven; or, still better, with one-half of wheat flour. 8. In general, potatoes may serve, when they are dry, for one-half, and when fresh or new, for two-thirds, and even for four-fifths, in the fabrication of household bread. This last quantity of four-fifths is the greatest that has ever been employed with advantage to uniform success, when used with a wheaten leaven of one-fifth of the total weight.

655 Es Sprouted Wheat is Good for Seed; it will germinate as freely a second time, as at first.

Bread is the staff of life, they say;
And be it also spoken,

Bread won't support a man a day,
Unless it first be broken.

Capital Pudding from Spoiled Bread, or Fragments.

Take the bread of a "sad" or "heavy" loaf, or crusts and other fragments, soak them in hot water, stirring.

then put the soaked bread into the pudding bag, and by twisting very tight, and pressing it under a board, get out as much of the water as possible.

mix this pressed bread with milk, sugar, and spice owdered cinnamon and nutmeg), and add flour enough nd it into a proper consistence. Then put it into the ling bag for boiling. It is a simple, economical, and esome pudding for children, and it is best eaten syrup of fruit.

MAT is the chief use of bread?" asked an examiner at a school examination. chief use of bread," answered a contemplative urchin, apparently aroused by uplicity of the inquiry, "is to spread butter and treacle upon!"

Other Uses for Stale Bread.

very nice dish, called Turkey Pie, may be made from s of Stale Bread. Put the pieces into a saucepan with some boiling water poured over them, let them simmer by the fire till saturated, then put salt and pepper to taste, and add a little butter.

8 For Puddings from Stale Bread, Suet should sed instead of eggs.

- Trusts of Bread may be Grilled for Soups. the crusts upon a small wire gridiron over hoters to crisp. When done, wet the inside with topand sprinkle a little salt over them, and slip them the tureen; or crisp them over a furnace, wetting good stock.
- For Cheese, pull rough pieces from a loaf, or broken parts, soak them in warm water; take them and let them drain, until they remain just moist, then n them in an oven or before the fire.

PA. Two been seeing cook make bread; and can you tell me why dough less the sun?" "The sun, Freddy?" "Yes, Pa." "No, I cannot." Freddy, reat glee, "Because, when it rises, it's light!"

Economy of Yeast.

places where yeast cannot be readily obtained, a

Hint manner. Knead the first supply with the usual proportion of water and flour into a piece of dough about the size of a large tea-cup, then leave it to rise; and when risen as much as usual when put into the bread tins, add as much flour again, and water enough to knead it with. Knead it, and leave it as before, and again add flour and water in the same proportions. The only difference necessary is, to have the water a little warmer than usual—"as hot as the hand can bear." The bread thus made, with a deficient quantity of yeast, according to the usual method, will be as light as usual.

A CLERGYMAN who bought his sermons ready-written, instead of compiling then himself, yet fondly believed his manuscripts peculiar to himself, was invited to prach in a church at some distance. Imagining that his sermon had created a sensation, asked the sexton, after service, how it was liked. "Oh, very much indeed, sir," said the sexton, "we always did like that sermon."

A Healthful Substitute for Alum in Bread.

Water saturated with lime produces in bread the same whiteness, softness, and capacity of retaining moisture, as results from the use of alum; while the former removes all acidity from the dough, and supplies an ingredient needed in the structure of the bones. The best proportion to use is five pounds of water saturated with lime, to every nineteen pounds of flow. The way to saturate water with lime is to drop into it stones of quicklime, stir, until the whole is slack, let the lime settle, then strain off the clear water, and it is fit for use. No change is required in the process of baking; the lime most effectually coagulates the gluten, and the bread becomes light.

as applied to the Arts and Manufactures," article "Bread," strongly recommends the use of lime water.

[&]quot;Bridger," said a mistress to her Irish servant, "where's the gridiron?"—"An' sure, ma'am, I's jist after giving it to my sister's own cousin, Bridget O'Flaher'; the thing's so full of holes, it's no good at all."

Excellent and Economical Paste for Pies and Cakes, with Potatoe Flour.

A VERY nice paste for meat or fruit pies may be made ith two-thirds of wheat flour, one-third of the flour of boiled potatoes, and some butter or dripping; the whole being brought to a proper consistence with warm water, and a small quantity of yeast lded, when lightness is desired.

665 This will also make very pleasant cakes for eakfast, and may be made with or without spices or uits.

AFTER telling several amusing anecdotes, Mrs. Piozzi mentioned one of Sir Richard bb. One day somebody had given him a bottle of castor oil, very pure; it had but sly been brought into use. Before he left his home he gave it in charge to his man, ling him to be careful of it. After the lapse of a considerable time, Sir Richard ked his servant for the oil. "Oh, it's all used," replied he. "Used!" said Sir chard; "how, and when, sir?"—"I put it in the castor when wanted, and gave to the company."

Lapital Luncheon Cake, that will keep Six Months, and save the trouble of frequent Making.

TAKE two pounds of flour, one and a half pound of eacle, half an ounce of ground ginger, quarter of a pound of sugar, quarter of an ounce of ground caraway Hint seed, and candied lemon-peel, cut very small. 666 Mix all well with the flour; warm the butter, nd mix with the rest; then warm the treacle; dissolve a little boiling water a large teaspoonful of carbonate f soda, and stir it well into the treacle; add to the other igredients; work all well together, and bake in a buttered n two hours, in a rather slow oven. Wives whose husands are professional men, having frequently only time) take a snack and a glass of sherry in the middle of 10 day, will win admiration by making these cakes, and ending them to their husbands' offices.

MOTHER: "Now, George, you must divide the cake honourably with brother sarile." George: "What is 'honourably,' mother?" Mother: "It means that u must give him the larger piece." George: "Then, mother, I'd rather Charlie ould be honourable."

Chopped Thistles an excellent Food for Cattle.

THISTLES, commonly regarded as one of the Farmer's

Hint being chopped as food for cattle. Girls and boys may be employed to gather them with hooked and knives; they should be chopped when gathered in quantity, and may be given, either green or dried, to cattle. In this way horses will prefer them even to tares or oats and they will look well, and be as thoroughly up to their work as when kept upon the best of food. We thus find that the contemned donkey is not an ass, because he eats thistles!

is after they have made their growth, and just before they show flower. Immediately after heavy rain, set labourer to work, with a pair of strong harvest gloves, and pull them up, with as much root as possible, for which a slow steady pull straight up is required. If in a field of corn, let the labourer begin on the outside land; as he pulls up the thistles with his right hand, let him place them under his left arm, until he has got as many as he can well convey to either end of the field. From hence they may be carried and chopped for cattle.

Good temper is the philosophy of the heart—a gem of the treasury within, whose rays are reflected on all outward objects; a perpetual sunshine, imparting warmth, light, and life to all within the spikeres of its influence.

"Food for Cattle," equal to any of the Patented Compounds, at one-fourth the Cost.

The best compound for fattening beasts, and keeping sheep in a growing and healthy condition during the winter Hint months, is one part beans or peas (if old, the better), one of linseed (which is preferable to oil-cake, as it contains all the oil), one barley, and one wheat, mixed and ground together. A small quantity of some warm condiment, as turmeric, may be added. This food is to be given dry with the cut turnips to the fattening beasts, to be moistened by their saliva. The quantity given to sheep should be at the rate of half a bushel to

e hundred sheep, merely sprinkled over the turnips as condiment, just as we use pepper. Even this small antity will be found to have a remarkable effect. The adiment provokes appetite, and is consequently found sful to cattle which for fattening purposes are being shly fed, and to hard-worked horses, tempting them eat when, from sheer exhaustion, they would scarcely inclined to do so without something to entice them. thus supplies the place of the "cordial ball," which sometimes given with the same object in view.

670 Boiled Barley is an excellent mash for Horses d Cows that are troubled with costiveness, as it corrects eir bowels without medicine (an object of great impornce), and is both cheaper and more efficient than an mashes. Boiled Barley is also a very nourishing pper for old Horses; it ought to be mixed up with t seeds or oat dust, and the water it is boiled with sould also be mixed with it.

671 Pry Barley doubles in measure when boiled, that, when joined with the dust or seeds, one peck of od will be produced from about one-fourth of a peck barley; and this, considering the strength of the subance in connection with the cost price, will be found uch cheaper as a support to the animal, than fine or arse barley dust, or sharps, shellings or bran.

672 It has also been found on trial that boiled arley, when mixed as above, and given to Cows, is oductive of more milk than the usual food; but when ven to Cows, it ought to be boiled amongst more water an for Horses, and the kine will benefit by drinking e surplus water, after it is cooled to the heat of new ilk. In no case whatever should either the Barley or ater be given hotter than new milk, and care should taken that it be consumed before getting sour. The il of giving it too hot is apparent by its occasioning

swellings in the upper part of the mouth, especially of Horses, rendering them unable to chew hay or corn.

673 When Wheat a little Damaged can be got cheap, it is often bought up for feeding Cows and Horses. As it is a stronger substance than barley, and not good for either of these animals when raw, it ought to be well boiled, and should not be mixed with dust, but with Out seeds, or small cut Hay or Straw, in order to keep it loose in the stomach of the animal, which renders it more digestible and wholesome.

Our attention has lately been directed to an invention for obtaining milk in a solidified form, for sea-voyages. A funny friend of ours, says, it must be a capital invention, for solidified milk must obviously be "quite the cheese."

An Economical use for Coal Ashes in Pig Feeding. Pigs will devour small coal ashes greedily, especially when feeding upon store food, raw vegetables, and the "swill" of the house. In the absence of coal Hint ashes, burned clay, or brick dust, is a good 674 It is notorious that coal dealers, substitute. whose pigs have access to the coals, are generally successful feeders. Those who find that their pigs, when shut up do not progress favourably, will do well to try this plan. A score of fat pigs will consume a good-sized basket of burned clay and ashes daily. Young sucking-pigs are very fond of nibbling and eating coal ashes. itself is invaluable, though we may not be able to explain the reason. Dogs often eat grass, and vomit afterwards; and it may be that, as pigs are naturally root-grubbers, a provision has been made by nature for the reception of earthy particles into their digestive system. domesticated state they are deprived of this, and hence the good of ashes, burnt clay, &c., just as sand is good for cage birds.

A PARISH official, of sedate manners, fell on the pavement during a frost, for the sufficient reason that he was intoxicated. Turning to the by-standers, he asked, "Are our by-laws to be enforced, or not, I should like to know? Why don't yes spread askes before your houses?"

Potatoe Leaves as Food for Milch Cows.

THE Norwegian farmers collect Potatoe Leaves, and lay m on frames and fences, or any other places where they may be dried with facility; when dried, they are kept for making cooked mashes for milch cows.

A good handful of them is put in a vessel for the cow, and hot water poured over it; it is then left stand covered until next day, when the leaves and ce are given to the cows. They yield much milk on is meal.

soop and friendly conduct may meet with an unworthy, with an ungrateful irn; but the absence of gratitude on the part of the receiver cannot destroy the approbation which recompenses the giver. And we may scatter the seeds of retry and kindness around us at so little expense. Some of them will inevitably on good ground, and grow up into benevolence in the mind of others, and all of m will bear fruit of happiness in the boson whence they spring. Once blest are the virtues always; twice blest sometimes.

Fattening Turkeys and other Domestic Fowls with Charcoal.

THE fattening of Turkeys and other Fowls may be eatly accelerated by mixing with their food a proportion of powdered charcoal. The following is the result Hint of a careful experiment:-Four Turkeys were 676 confined in a pen, and fed on meal, boiled potatoes. Four others of the same brood were also at e same time confined in another pen, and fed daily on e same articles, but with one pint of very finely pulverized arcoal mixed with their meal and potatoes. They had so a plentiful supply of broken charcoal in their pen. he eight were killed on the same day, and there was a fference of a pound and a half each in favour of the wls which had been supplied with the charcoal, they ing much the fattest, and the meat greatly superior in int of tenderness and flavour.

677 Provious are an excellent preventive and remedy r various diseases to which domestic Poultry is liable. or gapes, and inflammation of the eyes, throat, and ad, onions are almost a specific. Fowls, especially

chickens, may advantageously be fed with them twice or three times a week. The onions should be finely chopped, and a little corn-meal added.

The truth is precious as it is divine. The truth is precious, because nothing else is so near man's present and future welfare. There is not a sin, crime, wrong or bad thing in the world, but, sweep away the dust of the earth around it, it sends upon a lie, and falsehood is the foundation of all evil. Sin came in with a lie, and the Devil told our mother—as he has told many of her daughters since—you may sin and not suffer. The ruin of man stands upon a lie.

Use for Rotten Wood.

DRY Rotten Wood, being thrown into a pig-sty, the hogs will eat and fatten upon it. Not only is it a good

Hint aliment for these animals; but they preserve better health by its use, than when kept without

678 it.

679 Figs should be early taught to eat alowly, for the advantage of the pig, as well as of the owner. Nothing is easier. Give the weaned pig, at six or eight weeks old—in a clean trough—half a tea-cup of dry shorts or bran, and after his dry food is all eaten, give his drink, and increase the dry food according to the age and appetite, till three months old; then add one-half Indian meal for two months, and then dry Indian meal, till fattened sufficiently. This plan has been followed for five years with decided success.

"Whose pigs are those, my lad?" "Whoy, they belong to that there by sw there." "No; I mean who is their master?" "Whoy," again answered the lad, "that little un there; he's a rare 'un to feight."

Usefulness of the Goat.

Goats' milk is, except sheep's, the richest produced by domestic animals. It yields more butter and cheese than that of the cow. Asses' milk is the poorest, and is only suitable to the debilitated stomachs. Goats' milk boiled with rice makes excellent puddings. Goats require little or no management or eare; they will do well on almost any kind of vegetable food; they browse freely on furze, brambles, thistles, and other wild vegetation. In wild and rocky situations, especially

where faire and whin abound, they preduce a great deal of excellent milk, and thrive to perfection where no other animal would be half so useful. By the simple plan of coupling two milch goats together, like dogs, they may be prevented from teaping fences, and getting out of bounds. A good milch goat will yield about two quarts of smilk a day, and will require to be milked twice.

681 The flesh of the goat comes into season as the door, from July to November; they furnish tallow of executions quality, little inferior to wax for candles; the gigot and loin are the best parts, the haunches not so good; but a Pasty of any part of the wesh is better than mutton, and wery little inferior to venison.

"Communications story of the old lady (bis aunt) is excallent. Being very nervous, she told Sir Walter Fasquhar she thought Bath would do her good. "It's very old," and Sir Walter, "but that's the very thing that I was going to recommend to your law it will write the particulars of your case to a very clever man there, in whose hands you will be well taken care of." The lady, furnished with the letter, set off, and arriving at Newbury, feeling as usual very nervous, she said to her confidant, "Long as 'Est Walter has attended me, he has never explained to me what alia me. I have a great mind to open his letter, and see what he has stated of my case to the Bath physician." In vain her friend represented to her the breach of confidence this would be. She opened the letter, and read, "Dear Davis, keep the old lady three weeks, and then send her back again."

An excellent use for Saw-dust, where it is plentiful, and Straw may be scarce.

SAW-DUST forms an excellent bedding for Horses during the summer months, and does wonders for the feet and legs;

but it is necessary to rake it over with an iron rake, and to pick out the feet night and morning.

five or six days, as it becomes hard. The best plan is, to rake the dung with the saw-dust; it becomes dry and pulverizes quickly, and is free from any offensive smell. Brown beech saw-dust is better than white pine; it is cheaper, free from turpentine, and supplies a strong and excellent manuse for the flower or kitchen garden.

683 The drains may be covered with saw-dust, as it is absorbent, and will not stop the drainage. The wet and soiled surface over the drains should be raked off daily, and a little fresh added. When the saw-dust becomes much

discoloured and hardened, it should be taken away altogether for manure, the floor underneath swept, and three or four wheelbarrows of fresh saw-dust put on. This will not require to be done very often.

684 It is equally well adapted for stalls, loose-boxes, cow-houses, and forms also excellent lying for *Dogs*, keeping them much cleaner, and freer from infested coats, than when upon straw.

685 It is not so good for Fowls, but answers for pigs; and, in the winter time, should be mixed with straw in all cases.

PERSONS who practise deceit and artifice always deceive themselves more than they deceive others. They may feel great complacency in view of the success of their doings; but they are in reality casting a mist before their own eyes. Such persons not only make a false estimate of their own character, but they estimate falsely the opinions and conduct of others. No person is obliged to tell all he thinks; but both duty and self-interest forbid him ever to make false pretences.

Saw-dust for Blanching Celery.

CELERY in very retentive and damp soils may be blanched and preserved from rot and frost until a late period, by

Hint being earthed up with sawdust; it will keep wonderfully fresh, and the frost will not penetrate far through the surface to the hearts; slugs and insects generally will not attack it underground, and the heads will be found solid, clear, crisp, and well-flavoured. The mixed saw-dust of pits may be used; it has been found that saw-dust of resinous trees does not affect the flavour of the celery.

A BACHELOR friend of ours, who went for a week to Brighton, left a boarding-house, in which there was a number of old maids, on account of "the miserable fair" set before him at the table.

To Prevent the Growth of Buttercups, to the Injury of Grass.

GEESE are very fond of the plant, and the goslings est the flowers and seed-vessels, thus preventing the plants

Hint seeding; while the old geese scoop up the roots, biting off the leaves and rootlets. They eat the bulb with much relish, and if kept in sufficient numbers, in proportion to the ground, they will very soon

root up every buttercup. Thus the geese may be fed, and the pastures at the same time improved.

A MAW in Lowell has for many weeks past been sadly afflicted with drowsiness, and a desire to sleep, even before the day has fairly closed. For a long time he was unable to discover the cause, but at last did so. He has been in the habit of eating eggs, fried, boiled, and raw, with his breakfast, and he conceives that they have so entered into his system, that it becomes necessary for him to retire when the heas go to roost. If it also has the effect of arousing him in the morning, when the hens begin to stir, the result will probably be beneficial. But of this there is some doubt.

A Hint for the Sporting Season.

Newly ground Coffee, sprinkled over Game, will keep it sweet and fresh for several days. Clean the game; that is, wipe off the blood, cover the wounded parts with absorbent paper, wrap up the heads, and then sprinkle ground coffee over and amongst the feathers or fur, as the case may be; pack up carefully, and the game will be preserved fresh and sweet in the most unfavourable weather. Game sent open and loose cannot, of course, be treated in this manner; but all game packed in boxes or hampers may be deodorised as described. A tea-spoonful of coffee is enough for a brace of birds; and in this proportion for more or for larger game.

689 Fresh ground coffee may be used with advantage in a Sick Room; a few spoonsful should be spread and exposed on a plate.

690 Burned by a red-hot iron, it is a safe and pleasant fumigator.

"Why is it, dear, that whenever we send for a pound of tea or coffee, the grocer always sends it an ounce short?" "Oh, my dear, it's only a peculiar weigh he has!"

Advantages of Salting Wheat in the Mow.

Most farmers know the effect of salting rather green hay, when it is put into the mow. But few have even thought of or practised Salting Wheat. It is worth a trial. Commence on one side, placing the sheaves in regular layers, with the butts outside, tramping heavily on the butt of each, as it is laid down. Place the next layer with the tops lapping about half-way over the first, care being taken to keep the

heads or tops uppermost. When the entire space of the mow is covered in this way, sprinkle common ground salt over the mow on the top of the layer, at the rate of four quarts to every twenty dozen sheaves of wheat—a greater proportion of salt if the sheaves are large. During the sweating, the salt is dissolved and absorbed by the grain and straw. The effect has been found to make the grain brighter, and bring a better price per bushel than that which has not been salted. Millers say that the yield of flour is larger and whiter. Cattle eat the straw freely; and the east is an effectual remedy against the Barn Weevil.

Moreuse so much vesses a surgeon as to be sent for in great haste, and to find after his arrival that nothing, or next to nothing, is the matter with his patient. We read of an "argent case" of this kind reconded of an eminent surgeon. He had been sent for by a genteman who had just received a slight wound, and gave his servant orders to go home with all naste imaginable, and fetch a certain plaster. The patient, turning a little pale, said: "Heavens, sir, I hope there no danger!"—"Indeed, there is," answered the surgeon; "for if the fellow doesn't run like a race-horse the wound will be healed before he can possibly get back!"

To Prevent Horses' Feet Balling with Snow.

Soft Soap, brushed into horses' hoofs, will prevent their feet balling with snow, but its effect does not last leng.

Hint 692 Or Melted Suet poured into the hoof. A simple and certain preventive against balling is Gutta Percha, about the thickness of leather used for shoeing. Cut it so as to fit tightly the inside of the shoe and hoof, by heating it in hot water. It can be placed in, or removed, by letting the feet stand in a pail of hot water; the flat surface leaves no corners for the snow to stick in.

693 The same application of Gutta Pereka is very good for horses with tender feet, on stony reads, in the summer time.

Another and more perfect plan for Preventing Balling and Slipping, is to have three screw-holes in the shoe, one at the apex, and the others at the heel. Screw steel wedges tightly into these holes, the shee and sole being covered by strong leather or gutta percha previously,

which the screws will keep in place, holes having been made to admit the screws. A horse thus protected may gallop with safety, either on snow or ice. The screws may be taken off when not wanted, as the skee is an ordinary one, with three holes in it.

THE following is a good story about a clergyman, who lost his horse one Saturday evening. After hunting for it in company with a boy until midnight, he gave up fa despair. The next day he took for his text the following passage from Job: "Oh, that I knew where I might find him!" The boy, who had just come in, supposing the horse was still the burden of thought, cried out, "I know where he is, sir—he's in Tom Smith's stable!"

To Increase the Produce of late Peas, Scarlet Runners, and Kidney Beans.

Take care not to allow a single pod to ripen or grow old; pluck them carefully; the object being to prevent the plant from maturing any part of its fruit, which prevents more pods being formed with the plants standing for seed. The plants thus being deprived of their first fruits, will continue to make efforts to produce more young, and these will keep up a continuous supply for the table. If in dry weather, a drenching with the watering-pot (avoiding wetting the leaves or stem) will be found to produce immediate good effects. And if care is observed not to tear the stalks, leaves, or tendrils, when gathering the young pods, five or ten times the quantity of young Peas or Beans may be obtained for the table.

end of the autumn, cut off the tops of the old plants a few inches above the ground when they are dying off; take up the roots, and keep them in dry sand during the winter, out of the reach of frost, but in a cool dry place. [The roots must not be eaten, as they are noxious.] At the end of February, or early in March, plant them in a frame without any heat, and in a few weeks they will sprout; if the sun should be powerful, shade with evergreens for a few days; the same protection will serve against frost. In this way the first dish of beans may be

obtained twenty days, or more, earlier than by the usual method; they will bear plentifully throughout the season, and run less to wood than those that are sown.

A GENTLEMAN having in his garden a superabundance of peaches that were overlipe, gave a quantity of them to some Irish labourers. On asking one of the men how he liked the fruit, he said they were very good, but the seeds scratched his threst a little as they went down.

Method of Preserving Growing Fruit Damaged by Tom-tits, Wasps, &c.

In many instances the finest *Pears*, *Apricots*, &c., are pecked by *Tom-tits*, or gnawed by *Wasps*; the holes thus formed are then acted upon by air and rain, and the fruit decays. In such cases it is an effective plan to fill the holes as soon as possible with a little plaster of Paris and water; this excludes the air and rain, without injuring the flavour of the fruit, and it entirely arrests decay.

698 A Hawk stuffed, with expanded wings, affixed by a string, and attached to a long thin rod fixed horizontally to the top of a tree, will scare away birds from fruit-trees over a considerable space. A live Hawk, kept in a cage near the same spot, will, by occasional noises, greatly increase the effect.

BRIDGET, just arrived from sweet Erin, and snugly ensconced with a gentel family as maid-of-all-work, sat down to her first meal. Having diminished the substantials, she came to apple ple. It was something entirely new to her. She viewed it from all quarters, and examined it very minutely. She then removed the upper-crust, and commenced eating the apple, carefully scraping it from the under-crust. Her mistress observed her, and said "Bridget, why do you eat the jie in that manner?" A little startled, Bridget looked up, and exclaimed, "Does ye think I'd be aleing the baxing?"

The Best Method of Destroying Weeds in Roads and Walks.

APPLY clean dry agricultural Salt by the hand; and where the weeds are strong, there let there be the more Hint liberal application. Choose a hot day, in preference to wet or stormy weather. By going over the roads twice a year—in March and September—the weeds never get very strong; and there

is no other plan of extirpation of weeds upon a large scale so efficacious as this. By this way of cleaning roads, you do not disturb a single stone; and the harder the coad the fewer the weeds, and of course so much better travelling.

700 The Salt should be applied early in March, to that it may be thoroughly washed in before the sun has too much power, otherwise a white crystallization will be left on the gravel under the drying influence of the sun. Boiling water and salt does not prove nearly so efficacious as dry salt, when used at a very early period of the year.

701 Waste Salt, from the bacon-curer's, is very efficacious for the purpose; the effect is always greatest when it lies upon the ground a few days, before being lissolved by the rain. Salt is not only useful for clearing the surface, but also for consolidating the walks; it greatly improves their appearance, and renders them more comfortable for walking.

Norsing can be more touching than to behold a soft and tender woman, who had seen all weakness and dependence while treading the prosperous paths of life, suddenly taing in mental force to be the comforter and supporter of her husband under misfortune. As the vine which has long twined its graceful foliage about the oak, and been lifted by it into sunshine, will, when the hardy tree is rifted by the hunderbolt, cling round it with its caressing tendrils, and bind up its shattered brughs, so woman, who is the dependent and ornament of man in his happier sours, should be his stay and solace when smitten with sudden calamity.

An Effective and Easy Method of Destroying Wasps in their Nests.

Between nine and ten o'clock in the evening, having previously marked the localities of the nests, take a can of

Hint
702

Gas-tar, and pour a little into the entrance to the nest, then stuff in a pellet of dry grass, and pour some more gas-tar over it. If the hole happens to be in a wall, dip a piece of tow or cotton in the gas-tar, and stuff it into the hole. It is well to go round again in a lay or two, to see if the wasps have been destroyed, as they cometimes find a second opening, through which they come

municate with the ment. When this happens, the process ment be repeated at the new cutlet.

703 Wasps may be diverted from attacking fruit, by having sugar placed in the forms of the branches. Maile-pound of sugar is sufficient for a large fruit-tree.

DEAN SWIFTS RECIPE FOR COURTSHIP.

Two or three dears and two or three sweets,
Two or three bells or two or three treats,
Two or three seronades given as a time,
Two or three onestages sent in "use day,
Two or three messages sent in "use day,
Two or three times led out from the play,
Two or three times for two or three times,
Two or three love-letters writ all in rhymes;
Two or three months keeping strict to these rules
Can never fail making a couple of fools.

An Excellent Dye from Horse Chestnuts.

The Horse Chestnut affords a valuable permanent de for muslin, cotton, suc., is little known, but may be relief upon. The dye varies from a sort of buff w Hint dull nankeen, according to the degree of ripeness 704 of the fruit. When about the size of a gooseberry, cat the whole fruit into quarters, and steep it in soft water, with just enough soap to tinge it; when deep enough for use pour off the clear water. In all cases, the water must be cold: if boiled, the dye is of a more dingy colour. The colour from the whole fruit is buff,-not unlike that of The husks only, when the fruit is nearly or quite ripe-not cut, but broken up and steeped in cold water, with a tinge of soap as above—yield a dye which will be more or less bright according to the degree of riseness of the husk. If out, the knife stains the husks, and the colour is not so good.

Mr. —— lives in Harley Street. His wife, who is an economical body, had sent a silk gown to a French dyer. The dyer called to ask for some further instructions that those he had received, when, as it happened, he met the husband of the lady at the door. "Is madam within?" asked the Frenchman, with an emphatic gesticulation. "And suppose she is,—what do you want with her?" "Oh! I am dyeing for her, save?" "What! you dying for my wife—get out of my house, you recoundral!" He had just raised his foot to kick Monsieur into the street, when the timely appearance of the lady hed to the uncountered.

GRIND the nuts, and mix with the pulp carbonate of soda in the proportion of one or two per cent. at the utmost, and then wash the produce until it is perfectly white. One

Hint
pound of carbonate of soda will purify one hundred pounds of horse chestnuts, and produce sixty pounds of flour fit for bread, as the salt

706 When Horse Chestnuts are ground into powder, the bitter principle is easily extracted by repeated washings in cold water; after which a wholesome and nutritious starch remains, which has all the good qualities of arrowrest.

removes the bitter principle from the nut.

War should not a child's fancy in the way of food—we refer to its intense dislike of certain things—be regarded, as well as the repugmance of an adult. We consider it a great piece of crucity to force a child to eat things that are repulsive to it because somebody once wrote a wise saw to the effect, "that children should: at whatever is set before them." We have often seen the poor little victims shudder and choke at the sight of a bit of fat meat, or a little sour of cream on bottled milk, teotherme enough to those who like them, but in their case a purgatorial infliction. Whenever there is this decided antipathy, nature should be respected, even in the person of the smallest child; and he who would act otherwise is histself smaller than the child over whom he would so unjustifiably tyraunise.

A Novel way of killing Magpies upon Farms. where they are found to Destroy Eggs.

It is a well-established fact that magpies will allow women to approach them, though they are exceedingly shy of men. When you wish to shoot them, put on a lady's cloak and bonnet, conceal the gun, and walk towards the birds, but not in a direct line. This, though a laughable stratagem, will almost invariably be found to succeed.

708 Some keepers entice magpies near them, by concealing themselves, and imitating the cry of an ensnared hare, or of the bird itself. The latter is done by placing the lips on the back of the hand, and drawing in the breath with a smart chirp. These plans succeed admirably.

[&]quot;Pray sir, do you sell pies?" said a gentleman, as he strolled into a pastrycold's shap. "Oh yes, sir," replied the pastrycook, "pies of all sorts."—"Why, then," saidrihe gentleman, "let me have a mag-pie." "That is the only sort of pie in which I do not deal," replied the pastrycook; "but you will find planty of them as you go alterate birds of a feather will flock together, they say."

A superior Method of taking Honey from Bee Hives, without killing the Bees.

Pour two teaspoonsful of Chloroform into a piece of rag, double it twice, and place it on the floor-board of the hive, which must be lifted for the purpose, the Hint entrance-hole being carefully secured. 709 two minutes and a half there will be a loud humming, which will soon cease. Let the hive remain in this state for six or seven minutes, making about ten minutes in all. Remove the hive, and the greater number of the bees will be found lying senseless on the board; there will still be a few clinging between the combs, some of which may be brushed out with a feather. They return to animation in from half an hour to one hour after the This plan possesses a great superiority over the usual mode of brimstoning, the bees being preserved alive; and over the more modern plan of fumigation by puff-ball; it is far less trouble, and the honey does not become tainted with the fumes. The expense is threepence per hive.

Wink at small injuries rather than avenge them. If, to destroy a single bee, you throw down the hive, instead of one enemy, you make a thousand.

A certain Remedy for the Potatoe Disease.

THE Potatos Disease may be said to have perplexed the wisdom of our profoundest philosophers, and to have baffled the skill of practical men. It has, however, been recently demonstrated by microscopical examination, that the malady which has so seriously affected a very important article of food, is due to the deposition by the atmosphere of a minute fungus, which, taking up its habitation first upon the leaf and the haulm of the potates plant, propagates with astonishing rapidity, and rapidly finds its way to the tubers, and destroys them. Having, at first, without a knowledge of this remedy, tried successfully an experiment which we have since found to entirely

accord with it, we are anxious to make known our experience, that others may profit by the result.

711 Last season, we departed from the old system, so far as the greater part of our crop was concerned, and pursued the following plan: We planted the potatoes in double rows, instead of single, the two rows occupying about a foot in width, a foot of vacant space remaining on the outside of each row; they were planted upon the level ground, and hoed up at the usual time.

712 When the haulm had reached its full growth, or about the 1st of July, we turned it over right and left towards the vacant spaces, by adding earth between the rows, and pressing down the haulms, so as to prevent their erect position, and to allow the rain falling upon them, instead of descending direct to the roots, to fall upon the vacant spaces.

713 For The kind of potatoes upon which we experimented, were Regents and Flukes. Of the former we planted one portion upon the old system, and a larger portion upon the new; the Flukes were all planted upon the new system. The soil consists of clay,—about as bad a description of land as can be devoted to the growth of a potatoe crop.

714 The result was, that the Regents, planted upon the new system, turned out to be a good crop, while those upon the old plan were a complete failure, although grown upon a part of the same plot of ground, and planted at the same time from the same seed. The Flukes produced an excellent crop, not two in a hundred being bad; while our neighbours, for miles round, without exception, lost their crops.

715 The efficacy of this system has been proved, not alone by our own experience, and that of several others who have tried it, but has been attested by the following curious circumstance:—A gentleman, who had planted a bed of potatoes, having a number of planks

which he required to be put out of the way, but not knowing how to dispose of them, allowed them to be thrown down upon a part of the potatos bed. Upon removing the planks some time afterwards, and digging the ground, fully expecting to find that the potatoes which had been covered and pressed down by the planks were completely destroyed, he found, to his surprise, that these which the planks had lain upon were in excellent condition, while those which had been exposed in the ordinary manner were diseased. The laying down of the planks had, in this instance, effected the turning over of the hauleus, and sheltered the potatoes from wet; and the result was as good as if the system we have recommended had been carried out by design.

THERE is nothing in the universe more desimile than a fice mind. So long as a man has this, he has that which nothing can subdue, he has that which hothing can subdue, he has that which hothing can subdue, he has that which renders him a monarch, though he may lie down upon the bare and cold boson of his mother earth.

Method of Improving Seed Potatoes.

KEEP back some Seed Potatees for six or seven; weeks after the usual time of planting, say till the last week in June, or the first week of July, and then, plent Hint and cultivate them the same as stock potatoes. 716 They will grow until the frost withers the houles, when they should be dug. As they have not keel time to mature, they will be quite small—not more than an inch or an inch and a half through; but they should all be carefully gathered, and kept safe from frost through the winter, and planted at the usual time of planting the following spring—one of the small potatoes being sufficient for seed in each hole. The result will be large-sized, sound, mealy potatoes, as the plan has proved by actual trial.

717 Potatoes should be out three or four weeks before planting, in order that they may have time to close the poses, so suddenly exposed; this they will do by a shrivelling and contraction of the rounded surface, and a

drying up of the juices on the cut parts, forming a skin or coat. Fresh-cut potatoes are liable to rot, and canker, to wire-worms, and other insects, which prey upon bruised vegetable matter.

"I am morry, Mr. Wilson, to see this field of potatoes so diseased," said a sympathising inspector. "Ah, weal, it's a great pity," replied the farmer, "but there's ane comfort—Jack Tumson's is not a bit better I"

How to Grow Large Potatoes.

To improve the size of Potatoes, whether planted with small or large, whole or even-cut tubers, when the plants are only a few inches high, let the shoots be reduced by pulling them up to one, two, or at most three of the strongest. The tubers will consequently be fewer, and very much larger, also in measure nearly all fit for the table or the market.

719 Growers may assure themselves of the efficacy of this method, by first experimenting upon a few rows.

SIR THOMAS OVERBURY says, that the man who has not anything to boast of but his illustrious ancesters, is like a pointon—the only good thing belonging to him is smaler ground,

Remedy for Frozen Potatoes.

In the time of frosts, potatoes that have been affected thereby, should be laid in a perfectly dark place for some days after the thaw has commenced. If thawed in open day, they rot; but if in darkness, they

do not rot; and they lose very little of their natural properties.

721 The water in which Potatoes has been boiled is excellent for *Chilblains*. The feet or hands should be bathed in the water as hot as can be borne. It will afford immediate relief, and prevent breaking.

THE following is a copy of an excuse recently handed in to a schoolmaster for the nan-attendance of one of his schoolers:—"Constouring on a taining!"—Kops to go a taining!

Potatoes slightly Diseased, Preserved by Peat Charcoal.

. WHEN Potatoes are slightly diseased, sprinkling Post.

Charcoal among them instantly stays the rot, takes away

Hint the bad smell, and renders them sweet and wholesome food. Potatoes may be kept in this way two years, and when planted the third they will produce a good crop. The charcoal will also prevent the sound potatoes from being infected by the diseased ones.

Means of Doubling a Crop of Potatoes, without increased expenditure.

A DOUBLE crop of potatoes may be obtained by pursuing the following course: When the potatoes have come to maturity, take off the loose earth carefully, without disturbing the old stem; pick away the tuber so that are fit for immediate use; be careful not that are left, and add a little more earth. In about two months after, the later crop will be more productive that the first.

"PAPA, I planted some potatoes in our garden," said one of the smart lads of this generation, "and what do you think came up?" "Why, potatoes, of course."
"No, indeed, there came up a drove of hogs and eat them all!"

Advice and Precautions respecting Fires.

BE careful to acquaint yourself with the best means of escape from a house, both at the roof and on the Hint ground. The father of a family should make himself familiar with the means of outlet to the roof, and with the best way of passing therefrom to the adjoining premises.

726 To the first alarm, reflect before you act; if in bed at the time, wrap yourself in a blanket or bed-side carpet; open no more doors or windows than are absolutely necessary, and shut every door after you.

- There is always from eight to twelve so of pure air close to the ground. If you cannot upright through the smoke, drop on your hands knees, and thus go on. A wetted silk handkerchief, a of flannel, or a worsted stocking drawn over the permits breathing, and, to a great extent, excludes te.
- 8 Fig. If you can neither make your way upwards downwards, get into a front room. If there is a y, see that they are all collected here, and keep door closed as long as possible, as smoke always ws a draught.
- 9 On no account throw yourself, or allow s to throw themselves from the windows. If no cance is at hand, and you are in extremity, tie the s together, and having fastened one end to some y piece of furniture, let down the women and ren, one by one, by tying the end of the line of s round the waist, and lowering them through the ow over the door, rather than over the area. You then let yourself down, when the helpless are
- If a woman's clothes should catch fire, let coll herself over on the ground; if a man be nt, let him throw her down, if necessary, and her in a rug, coat, or anything at hand.
- Bystanders, the instant they see a fire, should for a fire-escape (or to the police-station, if that 1 be nearer), where a jumping-sheet is always
- ? Consequence to close, and keep closed, all the windows, and other openings.
- It may often be observed, after a house sen on fire, that one floor is comparatively untouched, those above and below are nearly burnt out.

This arises from the doors on that particular flour having been closed, and the draught directed elsewhere.

734 If the fire appears serious, and there are fire-engines at a reasonable distance, it is best to await their arrival, as many buildings have been lost from opening the doors, and attempting to extinguish fires without adequate means.

735 If no engines are within reach, it is well to keep a hand-pump. If that is not to be had, the next best thing is to collect as many brekets outside the room on fire as can be obtained, keeping the door closed; then creep into the room on the hands and knees (if the heat and smoke are considerable), and throw water as nearly in the direction of the fire as possible, keeping the door closed, while more water is being collected.

736 Raking out the fire before going to bed is a dangerous practice. It should be allowed to go out. A fire-guard should be placed before every fire so left.

737 Children should be early taught to press out sparks that may fall upon their clothing; and throw themselves down when their clothes become ignited.

THE bright fire is the eye of the home: it bespeaks cheerfulness, pesses, cleanliness, comfort. About it the sweet courtesies of life,—in which there is no parade nor affectation, which manifest themselves in kind words and affectionate looks—cluster naturally and gracefaily.

General Precautions against Fires in Farms, &c.

Forbid the use of lucifer matches, smoking, the firing
of guns, or any other unnecessary use of fire or
combustibles in or near the rick-yard, or near
to any wooden out-building on the farm.

739 Keep the rick-yard, and especially the spaces between the stacks and ricks, clear of losse straw.

740 Place the ricks in a single line, and as far distant from each other as may be convenient. If hay-ricks and corn-stacks are placed alternately, the former will check the progress of the fire from stack to stack.

741 When a steam thrashing machine is to be used, place it on the tee side of the stack or barn, so that the wind may blow the sparks away from the stacks. Have the loose straws frequently cleared away from the engine; and keep two or three pails of water close at hand; and see that the ash-pan is kept full of water.

To attract customers, Fume has put up an Electric Clock in his shop, and is terribly annoyed by boys running in to inquire the time of day. The other evening, as we were buying a cigar, a little shaver came in with the usual "Flease, sir," tall me what time it is."— "Why, I told you the time not a minute ago," said the astoniahed tobacconist.—"Yes, sir," replied the lad, "but this is for another woman."

When a Fire breaks out in a Farm Yard.

Do not allow the rick or stack which may have taken fire to be disturbed; let it burn out; but make every

Hint far as practicable prevent any lighted particles flying about.

743 Get together blankets, earpets, sacks, rugs, and other similar articles; soak them thoroughly in water, and place them over and against the adjoining ricks and stacks, towards which the wind blows.

744 Having thus covered the sides of the ricks adjoining that on fire, devote all your attention to the latter.

745 Press it together by every available means. If water is at hand, throw upon it as much as possible. If engines arrive, let the water be thrown upon the blankets, &c., covering the adjoining stacks, and then upon the stack on fire.

Among the numerous hands who flock to assist on these occasions, many do mischief by their want of knowledge, and especially by opening the fired stack and scattering the embers. In order to obviate this evil, place your best man in command ever the stack on fire, desire him to make it his sole duty to prevent it being disturbed, and to keep it pressed and watered.

747 Place other men, in whose steadiness you

have confidence, to watch the adjoining ricks, to keep the coverings over them, and to extinguish any embers flying from the stack on fire. In order to effect this, it is most desirable that there should be ladders at hand, to enable one or two of the labourers to mount upon each stack.

748 FF If the ricks are separated from each other, and there is no danger of the fire extending to a second, it is of course desirable to save as much of the one on fire as may be possible. That, however, is not unfrequently accomplished by keeping the rick compactly together rather than by opening it.

749 Send for all the neighbours' blankets and tarpaulins; these are invaluable; they are near at hand, and can be immediately applied.

GREATNESS lies not in being strong, but in the right use of strength; and strength is not used rightly when it only serves to carry a man above his fellows for his own solitary glory. He is greatest whose strength carries up the most hearts by the attraction of his own.

A simple Fire Escape.

Drive a strong staple into the upper part of the window-frame of any sleeping or other room, and provide two blocks, with two or three pulleys in each. Put a strong rope through each pulley, of a length sufficient to reach the ground. Provide also a strong sack about four feet deep, into which fix a wooden bottom, and a few hoops, to keep the sack open.

751 Should a fire happen, let the hoop of the upper block be hung to the staple; the person to be saved should stand upon the wooden bottom of the sack, draw the sack up around him, and hang the string of the sack on the hook of the under block, and then any one person may, with ease and safety, let down a whole family one by one, and at last lower himself down, by holding the rope in his hand, and letting it out by degrees.

752 In cases of fire, it is very difficult to manage Horses. The best way is, to blind them with cloths,

and back them out. Putting the saddle or harness upon their backs will sometimes divert their attention from the alarm, and induce them to leave the stable.

753 To extinguish Chimneys on Fire, throw on the fire salt, or flour of sulphur. Block up the fire-place with wet rugs or carpet.

A wirry fellow slipped down on an icy pavement. While aitting he muttered, "I have no desire to see the town burnt but I sincerely wish the streets were laid in ashes."

To Prevent Injuries and Deaths from the Ignition of Clothing.

MESSRS. JOHNSON & SONS, 18a, Basinghall Street, London, have experimented upon the Tungstate of Soda,

Hint and succeeded in producing a refined preparation of it, which may be employed to render the most delicate fabrics uninflammable, without the slightest risk of injury to their whiteness, texture, or colour. One penny-worth of this preparation, used with the starch in getting up a muslin dress, will render it certainly uninflammable. The only caution necessary to be observed in the use of this preparation is, that it should not be employed for those parts of clothing which infants are liable to suck.

755 An ounce of Alum dissolved in the last water used to rinse children's dresses, will render then uninflammable, or so slightly combustible that they would take fire very slowly, if at all, and would not flame.

756 If It ought also to be generally known that all ladies' light dresses may be made fire-proof at a trifling cost, by steeping them, or the linen or cotton used in making, in a diluted solution of *Chloride of Zinc*. We have seen the finest cambric so prepared, held in the flame of a candle, and charred to dust, without igniting.

TAKE care always to form your establishment so much within your income as to leave a sufficient fund for unexpected contingencies and a prudent liberality. There is hardly a day in any man's life in which a small sum of ready money may not be employed to great advantage.

THE FAMILY SAVE-ALL:

	of Profit and Loss upon ad Ducks.
Dr. Fowls.	Fowls. Cr.
March to June.	March to June, 1854.
Paid for eleven £ s. d.	£ s. d.
Cochin - China	Four sold 1 0 0
fowls, (nine hens	280 eggs sold 1 9 8
and two cocks) . 2 8 0	Balance forward 1 15 5
Paid for keep 1 17 1	
£4 5 1	£4 5 1
June to December.	June to December.
Balance forward,	Eighteen chickens
(for which there	sold 1 8 6
remain seven fowls	352 eggs sold 1 6 4
and thirty-seven	Balance forward 1 0 10
chickens) 1 15 5	
Paid for keep 2 0 3	
£3 15 8	£3 15 8
	70 10 0
January 1st to June 30th.	January 1st to June 30th.
Balance forward,	
Balance forward, (for which there	January 1st to June 30th. Twenty fowls sold. 2 0 0 Nineteen chickens
Balance forward, (for which there remain twenty-	January 1st to June 30th. Twenty fowls sold. 2 0 0 Nineteen chickens ditto 2 0 0
Balance forward, (for which there remain twenty- six fowls and	January 1st to June 30th. Twenty fowls sold 2 0 0 Nineteen chickens ditto 2 0 0 1014 eggs ditto 3 4 9
Balance forward, (for which there remain twenty- six fowls and chickens) 1 0 10	January 1st to June 30th. Twenty fowls sold. 2 0 0 Nineteen chickens ditto 2 0 0 1014 eggs ditto 3 4 9 Balance to carry
Balance forward, (for which there remain twenty- six fowls and chickens) 1 0 10 Paid for ten sundry	January 1st to June 30th. Twenty fowls sold 2 0 0 Nineteen chickens ditto 2 0 0 1014 eggs ditto 3 4 9 Balance to carry forward, (for
Balance forward, (for which there remain twenty- six fowls and chickens) 1 0 10 Paid for ten sundry fowls, (making	January 1st to June 30th. Twenty fowls sold. 2 0 0 Nineteen chickens ditto 2 0 0 1014 eggs ditto 3 4 9 Balance to carry forward, (for which there re-
Balance forward, (for which there remain twenty- six fowls and chickens) 1 0 10 Paid for ten sundry fowls, (making with the previous	January 1st to June 30th. Twenty fowls sold. 2 0 0 Nineteen chickens ditto 2 0 0 1014 eggs ditto 3 4 9 Balance to carry forward, (for which there re- main sixteen
Balance forward, (for which there remain twenty- six fowls and chickens) 1 0 10 Paid for ten sundry fowls, (making with the previous twenty-six, a to-	January 1st to June 30th. Twenty fowls sold. 2 0 0 Nineteen chickens ditto 2 0 0 1014 eggs ditto 3 4 9 Balance to carry forward, (for which there re- main sixteen fowls and forty-
Balance forward, (for which there remain twenty- six fowls and chickens) 1 0 10 Paid for ten sundry fowls, (making with the previous twenty-six, a to- tal of thirty-six) 0 14 6	January 1st to June 30th. Twenty fowls sold. 2 0 0 Nineteen chickens ditto 2 0 0 1014 eggs ditto 3 4 9 Balance to carry forward, (for which there re- main sixteen fowls and forty- three chickens of
Balance forward, (for which there remain twenty- six fowls and chickens) 1 0 10 Paid for ten sundry fowls, (making with the previous twenty-six, a to- tal of thirty-six) 0 14 6 Paid for twelve	January 1st to June 30th. Twenty fowls sold. 2 0 0 Nineteen chickens ditto 2 0 0 1014 eggs ditto 3 4 9 Balance to carry forward, (for which there re- main sixteen fowls and forty-
Balance forward, (for which there remain twenty- six fowls and chickens) 1 0 10 Paid for ten sundry fowls, (making with the previous twenty-six, a to- tal of thirty-six) 0 14 6 Paid for twelve chicks 0 12 0	January 1st to June 30th. Twenty fowls sold. 2 0 0 Nineteen chickens ditto 2 0 0 1014 eggs ditto 3 4 9 Balance to carry forward, (for which there re- main sixteen fowls and forty- three chickens of
Balance forward, (for which there remain twenty- six fowls and chickens) 1 0 10 Paid for ten sundry fowls, (making with the previous twenty-six, a to- tal of thirty-six) 0 14 6 Paid for twelve	January 1st to June 30th. Twenty fowls sold. 2 0 0 Nineteen chickens ditto 2 0 0 1014 eggs ditto 3 4 9 Balance to carry forward, (for which there re- main sixteen fowls and forty- three chickens of
Balance forward, (for which there remain twenty- six fowls and chickens) 1 0 10 Paid for ten sundry fowls, (making with the previous twenty-six, a to- tal of thirty-six) 0 14 6 Paid for twelve chicks 0 12 0 Paid for eggs 1 2 0	January 1st to June 30th. Twenty fowls sold. 2 0 0 Nineteen chickens ditto 2 0 0 1014 eggs ditto 3 4 9 Balance to carry forward, (for which there re- main sixteen fowls and forty- three chickens of

Ducks.	Ducks.	Cr.
March to June.	March to June.	
£ s. d.	Five ducks sold 0	0
for fourteen	367 eggs sold 1	
s and ten	Balance forward 0 18	
lings 1 19 2	·	
r keep 9 11 0	£2 10	2
£2 10 2		
Tune to December.	June to December.	
e forward,(for	Seventeen sold1	9
h there re-	Deduct contra 1	11
twenty-		
ducks, and	Balance in hand, and	
lings 0 15 10	eight ducks 0	10
r keep 0 6 1		
£1 1 11		
	T 1 4- T 904	
ary 1st to June 30th	January 1st to June 30th	7.
rthree ducks,	Balance on last ac-	
ng a total of	count 0 3	
n 0 8 0	569 eggs sold 1 12	11
r four duck-	Balance, (for which	
0 1 6	there remain	
r eggs 1 4 0	11 ducks and 45	
rkeep 1 3 1	ducklings) 0 19	10
£2 16 7	£2 16	7

BALZAC was lying awake in bed, when he saw a man enter his room and attempt to pick the lock of his writing-deak. The rogue was not concerted at hearing a loud laugh from the occupant of the apartment, upposed asleep. "Why do you laugh?" asked the thief.—"I am laughing, llow," said M. de Balzac, "to think what pains you are taking, and what m, in hope of finding money by night in a deak where the lawful owner find any by day." The thief "evacuated Flanders" at once.

omical Hints Respecting the Management of Poultry.

them plenty of Cayenne with their food; it is

Hint
Hint
758
Hint and let them have the free use of salt during the whole year. They should likewise have access to green food. Allow them also occasionally bacon rinds, and scraps of salt meat.

759 Consider all bottoms of bottles, as lees of port wine, of elderberry, of all home-made wines, odd heel-taps of porter, ale, or spirit, as the perquisites of the poultry. A quarter of a pint of a compound made of such remains, diluted with water, may be occasionally mixed with the food of a dozen fowls.

760 Poultry should also be allowed to peck bones, and any scraps of meat and bits of fat, and be allowed to drink any waste milk, to which a little meal may be added.

A CERTAIN sca-captain, who had considerable interest with his brother-officers, and the cook aboard his vessel, were once to be tried for an offence against the laws of the navy, of such a nature as put their lives in some jeopardy. The cook displayed every mark of fear and apprehension for his safety. The captain, on the contrary, seemed in very good spirits, and said, "Cheer up, man; why should you be cast down? Ifear nothing, and why should you?"—"Why, faith, your honour," replied the fellow, "I should be as courageous as you are if we were to be tried by a jury of cooks."

A Radical Cure for the Croup in Fowls and in Pheasants, even when the disease is very bad.

Take one pennyworth of blue vitriol (sulphate of copper), and dissolve it in a tea-cup of hot water; when cold, put it into a bottle, and add one pennyworth of each of the three following ingredients: spirits of hartshorn, spirits of lavender, and tincture of myrrh. To use it, take a drop on a wood skewer, and drop it into the nostril of the bird; if a very bad case, a little may be dropped into the opening in the roof of the mouth.

762 The pale colour of the yolks of eggs arises generally from a deficiency of green food. Let fowls have plenty of grass, or other green food, and the yolks of their eggs will become deep-coloured, and the fowls improve in health.

763 A dust-bath of sand, wood-ashes, and sulphur, in the poultry-yard will prevent fowls from being infested with lice. The houses of the fowls should be white-washed with lime once a year.

WHY are poultry the most profitable stock for a farmer? Because for every grain of corn he bestows upon them, they give a pect.

The best Season to commence Pig-keeping.

THE month of September is the best to commence Pigkeeping. The age at which a pig should be bought, is from three to four months. The gardens in Sep-Hint tember are full of refuse vegetables; and the 764 commons supply fern, which should be dried and ricked for litter during the winter. The gleaners have left the fields, and in many places, by paying a trifle, a pig may be allowed to run amongst the wheat-stubble, which will materially assist the progress of fattening, by laying a good foundation before commencing the stall feeding. Acorns and Beech-nuts fall soon after this time, and the pig or pigs may be driven to where they lie, or they may be picked up by children, and carried to the pigs.

765 The best mode of Fattening Pigs is to combine roots, meal, and any milk-slops attainable. The value of roots for pig-feeding stand relatively thus:—1st, Parsnips; 2nd, Mangold; 3rd, Swedes; 4th, Carrots. The comparative value of meals thus:—1st, Barley; 2nd, Oats; 3rd, Indian Corn; in addition to the various dressings from Wheat, such as Pollard, &c. Some use damaged rice. These things should be mixed, the roots boiled, mixed with meal, and given warm. Feed three times a day.

A GENTLEMAN discharged his coachman for overturning him in his carriage, on his road home from a dinner-party. The man, the next morning, craved pardon, by scknowledging his fault. "I had certainly drunk too much, sir," said he, "but I was not very drunk; and gentlemen, you know, sometimes get drunk." "Why," replied the master (the Hon. B. C., renowned for the smartness of his answers), "I don't say you were very drunk for a gentleman, but you were awfully drunk for a coachman. So get about your business."

An Economical Food for Sporting, and other large Dogs.

Indian Meal, mixed with potatoes and greaves, is a cheaper and better food for dogs than greaves and dogHint
766 biscuits; oatmeal, or bread raspings. They may be kept upon this in first-rate condition at the rate per head of sixpence a week. There is a foreign greave-cake, which may be procured of oilmen in many parts, which is very good; it consists of the pressed meat of the buffalo, costs rather more than one penny per lb., and will keep perfectly good for years.

A LETTER was received in — directed "To the biggest fool in ——." The post-master was absent, and on his return, one of the younger clerks informed him of the letter. "And what became of it?" inquired the postmaster. "Why," replied the clerk, "I did not know who the biggest fool in —— was, so I opened the letter myself." "And what did you find in it?" "Why," responded the clerk, "nothing but the words, 'Thou art the man!"

Useful Employment of Soot.

PEAS may be preserved from destruction by Mice by sowing Soot with them; and when the peas come up, if soot be sprinkled over them while they are damp, Sparrows will not touch them. Soot is also invaluable for Carnations and Tulips in any ground where Wire-worms abound. It is not only a destroyer of insects, but a rich manure.

A CHIMNEY-SWEEPER'S boy went into a baker's shop for a twopenny loaf, and cas ceiving it to be diminutive in size, remarked to the baker that he did not believe it was weight. "Never mind that," said the man of dough, "you will have the less to carry,"—"True," replied the lad, and, throwing threehalfpence on the counts, left the shop. The baker called after him, saying that he had net left money-enough "Never mind that," said young Sooty, "you will have the less to count."

The best Posture during Sleep.

DR. FRANKLIN recommends the limbs being placed so as not to bear inconveniently hard upon one another; as,

Hint
for instance, the joints of the ankles; for though a bad position may at first give but little pain, and be hardly noticed, yet a continuance of it will render it less tolerable, and the uneasiness may come on during sleep, and may disturb the imagination. In cold weather the arms should be under the clothes, and

above them in warm; and care should be taken not to fold them round the head. It is imprudent to hide the head almost entirely under the bed-clothes. We ought to sleep with our mouth shut; as, besides other inconveniences attending a contrary practice, the teeth are liable to injury from it; for the air continually passing in and out between them, hurts, and by degrees renders them less firm in their sockets; it also tends to consume, unnecessarily, the moisture of the mouth and throat, consequently they become too dry, which is always unpleasant, and in cold weather may occasion sore throats.

"Manna," said a little fellow, whose mother had forbade him to draw horses and ships on the mahogany sideboard with a sharp nail, "mamma, this ain't a nice house. At Sam Raekett's we can cut the sofs, and pull out the hair, and ride the showel and tongs over the carpet; but here we can't get any run at all!"

To Cultivate Water Cresses in the Garden.

ABOUT the early part of March, procure a handful or two of healthy plants, rooted out of a brook. Prepare

Hint two small beds of good loamy soil, and cut the plants into lengths of about three or four inches, preferring those pieces which have the appearance of a little white root attached, and plant them with a small dibble, nearly up to the tops, in rows about eight inches apart, and six inches between the plants, watering them

770 Keep the beds damp by applying the watering-pot nearly every day. By the next month they will be so much grown that you may nip off the tops, and supply a good plate every day in the week.

well, and shading them with mats supported on sticks

just above the plants for a few days.

771 When the tops are first gathered, the plants will throw out side-shoots in abundance, and soon cover all the bed; and during the spring and summer will produce so abundant a crop that there will be some difficulty in keeping them down by gathering.

NEVER be ashamed of confessing your ignorance, for the wisest man upon earth is ignorant of many things, inasmuch that what he knows is mere nothing in comparison with what he does not know. There cannot be a greater folly in the world than to suppose that we know everything.

To Cultivate the Cranberry.

This agreeable fruit may easily be cultivated. It growsnaturally in low boggy places, or on wet moors amongst the bog moss. This moss rising gradually above Hint. the level of the water, forms, as the lower parts decay, a bed in which the Cranberry flourishes and bears fruit abundantly. To cultivate it near home_ we must imitate the situation in which it grows wild. To accomplish this, fix upon a situation near to a supply of water, then dig out the common soil four inches, and fill up the place with bog-earth; raise this peat six inches above the level; then form a trench round the bed a foot or sixteen inches wide, puddling it at the side next the common soil and at the bottom with clay. Keep this trench full of water. Place the cranberry plants in the raised bed a foot apart every way; they will soon run over the whole surface, and bear plenty of fruit. The water should be frequently changed, or it will become Should there be a small lake, or even large one, near at hand, an excellent cranberry bed might be made near to the side. All that would be required would be to form a low flat island with a peat earth surface, the cranberry plant put in at a proper distance, and kept clear from weeds. A small extent of space would yield a large supply of fruit. If the island were eight yards long and four feet wide, it would be quite large enough to supply a moderate family.

773 This fruit may be grown in a bed of peat one foot deep, sunk an inch or two below the general surface, and during dry weather to be flooded with water occasionally. Thus treated, they will fruit to a middling extent. The former method is, however, the best. The American berry, on the account of its size, is the best for cultivation.

THE more quietly and peaceably we get on, the better—the better for ourselves, the better for our neighbours. In nine cases out of ten, the wisest course is, if a man cheat you, to quit dealing with him; if he be abusive, quit his company; if he slander you, take care to live so that nobody will believe him.

Asparagus Grown as an Underground Esculent.

Throughout Holland, no Green Asparagus is grown; the heads and stems are white throughout, and are tender and of excellent flavour. The asparagus is never allowed to appear above the surface of the ground; a slight protuberance in the soil shows where the plant is rising, and by this index a practised eye knows when it is fit to cut. In proportion as the stem rises above the soil, it hardens, both above and beneath; thus in England we get only half the plant, while in Holland they utilise the whole.

"I DON'T know him," said a Glasgow magnate in speaking of a less prosperous citizen. "I believe he is a good enough fellow in his way, but he is not of the hong-kong." This opulent gentleman probably intended to use the words haut ton.

To obtain Mushroom Spawn.

It is often to be met with in manure-heaps, and in fields, particularly where hay-ricks have been made, and the old that thatch and bottoms have been thrown up into a heap, to decay for manure. It smells just the same as the mushroom. In heaps of manure that have been thrown out of an old cowshed, where horses and cows run for shelter; and in the sweepings of horse-mill walks, thrown into a heap in some dry corner, and allowed

to lie for three or four months undisturbed, plenty of

mushroom spawn is likely to be generated.

776 FFF If horse-droppings, mixed with sand and loam, in equal parts, and partly dry, is placed in boxes or large flower-pots, with a small bit of good spawn in it three inches below the surface, all jammed in as solid as it can be done, and put in any heated structure, the whole bulk will very soon be found to be the best spawn, if kept dry for five or six weeks.

A GENTLEMAN lately resident in Sunderland, at one time a strong advocate of teetotalism, now a bottle manufacturer not far off, was recently asked by an acquaintance how he could reconcile his former professions with his present practice. "Oh," was the reply, "when I started bottle-making, to be consistent I also began to drink beer."

To prevent Slugs from attacking Celery. Care against Frogs.

Hint cach plant. This preventive will be attended by unvarying success.

778 It is a good plan upon the approach of Frost to cover Celery with long, loose, dry litter. If snow falls before the covering of litter is laid on, no matter; it is itself a warm covering, and the litter may be laid over the snow.

Have you ever watched an icicle as it formed? You noticed how it frome one trop at a time. If the water was clean, the icicle remained clear, and sparkled in the sum; but if the water was but slightly muddy, the icicle looked foul, and its beauty was spoiled. Just so our characters are forming. One little thought or feeling at a time adds its influence. If every thought be pure, the soul will be lovely, and will sparkle with happiness; but if impure, there will always be wretchedness.

A Method of Estimating the Weight and Growth of Live Pigs.

A TAPE or string should be passed under the belly close to the fore-legs, and brought up over the shoulders in a straight line. The circumference thus ascertained is the gauge; thus, a pig measuring forty-eight inches as described, will weigh fourteen stones of fourteen pounds to the stone; and every inch of increase in circumference will increase a stone in weight, supposing the pig to be in good condition, and of moderate size. A good pig when feeding should gain an inch per week, until he ceases to gain; but he may cease for a week, and be making inward fat.

HE's a fool that grumbles at every little mischance. Put the best foot forward, is an old and good maxim. Don't run about and tell acquaintances that you have been unfortunate; people do not like to have unfortunate men for acquaintances.

Which Pays Best, Pork or Bacon?

FRESH PORK is $4\frac{1}{2}d$. per pound, pays better than when just out of salt at the same price, because pork loses in salt at least three-quarters of a pound for every stone of fourteen pounds, besides the cost of the salt. But Bacon, dried and sold at 7d. per pound.

will pay best of all, and will fetch at least 1d. per pound more on the whole.

A widow, who had just lost her husband, was weeping bitterly for the dear exparted. A friend tried to console her. "No, no," said the fair mourner, "let me a we my cry out; after that I shan't think anything about it."

What is the best Age for a Hog to be put up to Fatten, with a view to Profit.

Hint put up to fatten, as, if not full grown, growth arrests the fatting. The Suffolk pigs take nine months to grow, and then they are fit to fatten.

782 Their Food should consist first of Peas, and small quantity of Turnips. As soon as it is perceived hat the hogs are getting fat, then peas only, and they should this time be ground. They should be fed from five to tix times a day, having small quantities only at a time.

783 Barley-meal is an excellent fattening food; warmth, cleanliness, even to scrubbing with warm water every week, and feeding four times a day at regular intervals, are great aids to fattening.

The rule as to quantity is, one bushel of peas, or peas-meal, we every stone of pork, or six pecks of barley-meal.

THE sen of a small shopkeeper having put some candles in a cellar one day, his ather told him he thought it was too damp a place for them, and that they would be tikely to mould." Likely to mould!" replied the lad; "if that is the case we had better put all our dips there, and perhaps they will turn to mould candles."

The Best Method of Curing Bacon.

As soon as the Hog is quite cold,—the day after killing,—it should be cut into halves, and rubbed with a mixture of salt and saltpetre; twenty-eight pounds of salt being required for a hog of ten score pounds, mixed with an ounce of saltpetre, pounded, for every score pounds of pork. The sides should be laid upon a stone-floor, and for the first week turned daily, and some of the salt mixture rubbed in; but for the second and third weeks the turning and rubbing need be repeated only each second day; at the end of the three weeks it will be sufficiently salted.

785 FF If the bacon is not immediately required, the salted pieces should be put on edge in a bin, and salt put between them so that they cannot touch, and salt should also be heaped over them, so as to exclude the air, and to keep the next tier of sides from touching them. If the sides are placed flat-ways they become too salt. They should be taken out for smoking (making into bacon) as required, and thus they quite escape that rustiness which will occur in bacon which is stored for any length of time.

786 For To convert the Pork thus salted into Bacon, the sides must be taken out, the salt wiped from them, and they should then be hung by hooks fixed across the roof of a brick-built room, made so high that the lower end of the side of a hog is about eight feet from the floor. the floor, the heat would melt the fat. On the floor a little saw-dust should be lighted and kept smouldering constantly, day and night, for ten days, which is long enough for the side of a hog weighing ten score pounds The door of the smoking room should be quite close, but there must be a hole through the wall on a level with the floor to admit air enough for keeping the saw-dust burning, and the only escape for the smoke should be through the tiles, for it is the confinement of the smoke about the pork which so soon baconizes it.

787 A most important point is the quality of the saw-dust; oak, elm, and birch are best. We ourselves prefer that of the oak; and there are two other points not to be forgotten:—First, the saw-dust cannot be too old or too dry; and secondly, no fir, larch, deal, nor other saw-dust containing turpentine must be used, or it will spoil the bacon.

788 Bacon, Hams, and Fish may be smoked on small scale, by driving the end out of an old puncheon, or large cask. Invert it over birch or juniper branches, on a heap of oak saw-dust, in which a bar of red-hot iron

is plunged. Hang the Bacon, Ham, Tongues, or Fish on sticks fixed across the cask, and cover well to consume the smoke, allowing very little air to enter below.

789 Pyroligneous acid may be employed as a substitute for smoke. The plan is to add two tablespoonsful of the acid to the pickle for a ham of 10lbs. or 12lbs.; and when taken out of the pickle, previous to being hung up, it should be painted over with the acid by means of a brush. The same mode answers equally well with Tongues, requiring a little more acid on account of the thickness of the integuments. Upon dried Salmon it answers admirably; brushing it over once or twice has a better effect than two months' smoking in the usual way.

MEN often talk of the humbleness of their origin when they are really ashamed of it, though vain of the talent that enabled them to emerge from it.

A Scale of Proportions, &c., for Lovers of "Home-Brewed."

The following practical scale will be found of great
utility to persons brewing their own malt liquors.
The quantities may be varied, but the scale will
in all cases prove an unerring guide.

STRONG ALE.

Quantity to be brewed	50 gallons
_ -	U
Water required	94 "
Malt	4 bushels
Hops (if the beer is to be kept over twelve	
months)	4 lbs.
Hops (if required for keeping over six	
months)	3 "
Barm for working	1 quart
Heat of water for first mash	170 degrees
Heat for second mash	180 "
Time for water to stay on each mash .	3 hours
Time the beer must be boiled each time	$2\frac{1}{2}$,,
Quantity of beer to begin working .	5 gallons
	τ 2

Proper heat to set beer to work . . . 65 to 70 deg.

Times for Brewing, October and March.

TABLE BEER.

Quantity to be brewed	50 gallons
Water required	85 "
Malt	3 bushels
Hops	2°lbs.
Barm for working	3 pints
Heat of water for first mash	170 degrees
Heat for second mash	180 "
Time for water to stay on first mash .	3 hours
Ditto on second	$2\frac{1}{2}$,,
Ditto for boiling beer each time	2 "
Quantity of beer to begin the working .	5 gallons
Proper heat to set beer to work	80 degrees
Times for Bressing when wanted	-

Times for Brewing, when wanted.

A GREAT toper, who had drunk nothing stronger than brandy all his life, called for a goblet of water on his death-bed, saying, "When a man is dying, he ought to make it up with his enemies."

Economy of Fuel in Heating Ovens.

In heating an oven, a much smaller amount of time and wood is consumed, if care is taken that every part

Hint

791

of the floor of the oven is, in its turn, kept quite clear of wood and ashes: it should be kept as clean as it can be scraped. The heaped-up embers prevent the free circulation of hot air over the floor. Heated as suggested, the oven will yield loaves as crisp at the bottom as the top; whereas if this precaution is neglected, you may have many loaves well baked in all parts except the bottom, which will be soft and tough, and to which every particle of ashes left on the floor will have adhered.

THE reasoning power is the corner-stone of the intellectual building, giving grace and strength to the whole structure.

Another Method of Finding Wasps' Nests, and Destroying the Wasps.

MELT any quantity of Brimstone in a flower-saucer;

Hint flamel, or carpet, four or five inches in length, and two inches wide, and dip them well in the melted brimstone. Make enough of these matches, for they will keep any length of time.

793 The next thing is to find the nests, which nay be unfailingly done as follows:-Suppose the fruit they are attacking should be situated in a confined place between buildings, then take a portion of the fruit and Place it in a convenient open space where you can command clear view; they will soon find it out; take your stand Lose by, and wait till several flights have been taken, sarefully marking their direction, and if they do not all to one way, know for certainty there is more than one west; then, to find them, go in a straight line according o their line of flight, and it is an unerring rule to find hem. A close observer can pretty well determine the listance of a nest in this way: first, suppose the ground nclines downward in their line of flight, and from their tarting point they partake of this inclination-you may conclude the nest is between you and the next rising ground. Secondly, if their inclination is the reverse of his, rest assured the nest is beyond the valley lying etween you and the rising ground beyond.

The Having found the nest, take one of the premed brimstone matches, a lighted lucifer, and space,
and, above all, the house bellows. Then, within a short
listance of the nest, light the match at one end, wait a
attle till it is well lighted, then place the lighted end at
the hole, and directly apply the bellows, blowing the
mening brimstone steadily into the nest, pushing the match
betward towards the hole as fast as it is being consumed,
all the whole is blown into the nest. At the commencement of this operation a dismal humming noise is heard,
but only for a few seconds, when all is hushed in death.

No matter how strong the nests are, so much may all be accomplished in two minutes. This being done, dig out the nest, and, if not wanted for any purpose, smash it with the back of the spade, and the work is complete without a sting; for not one will escape to tell the tale. This had better be done after dark.

Aw old bachelor says he is delighted at having nearly been called "honey" by the girl he loves, because she saluted him at their last meeting as old "Bees-war"

Liquid Glue. Useful for various Household Repairs.

Take a wide-mouthed bottle, and dissolve in it eight ounces of best glue in half-a-pint of water, by setting

Hint it in a vessel of water, and heating until dissolved. Then add slowly two and a half ounces of strong aqua fortis (nitric acid), stirring all the while. Keep it well corked, and it will be ready for use at any moment.

796 This preparation does not gelatinise, nor undergo putrefaction nor fermentation. It is applicable for many domestic uses, such as mending china, repairing cabinet work, &c.

RECENTLY, a clergyman, while announcing from his pulpit an appointment for the ladies of his congregation to meet at the Orphan Asylum, on a beneficiary with the the institution, closed the announcement with the following words: "The kids will take with them their own refreahments, so as not to eat up the orphass"

Waterproof Leather Boots that will resist the Severet Weather.

Take half-a-pint of linseed oil, and half-a-pint of neat's foot oil, and boil them together. When the boots to be waterproofed are dry, and free from dirt, rub them well with this mixture before the fire, until completely saturated; set them by for two or three days, after oiling the first time; and after using, wash them clean from dirt, and oil when dry; or upon the feet, before going out.

18 The bottoms of dress boots may be made revious to wet or snow, by the same mixture.

Rev. Dr. M—— was reputed for the suavity of his manners and his especial less towards the fair sex. Handing a dish of honey to a lady, at a party house, he said, in his wonted manner, "Do take a little honey, Miss——; "tis sot, so like yourself." A Mr. Mudie, handing the butter-dish to the host, ned, "Do take a little butter, doctor; "tis so like yourself."

! Method of Destroying the Gooseberry Caterpillar.

UT into a boiler as many bucketsful of water as you ire (one bucketful will do for twenty trees); add one pound of soft soap, and one ounce of ground black nt pepper for each bucket. Let the water boil, and then put out the fire, and let it stand till cool. inch of twigs from the Birch, about twice the size of ordinary birch-rod, must be used to beat up the pretion, and to dash it over the bushes. If possible, every should get some; to effect which, the Lancashire, or et way, of training is most favourable. Once, perhaps, ve years they may require a second dressing, a fortt or three weeks after the first. The time for applying generally about the middle of April. When the first f leaves are out, look carefully over the bushes, and will see here and there a leaf with a round hole in it, the size of a mustard seed to that of a split pea. On ing at the other side of the leaf, you will see the young d, four or five in number, about the tenth of an inch Choose a day for the work when it is likely to keep until the lather is dry.

lamentable that we should go through the world so misunderstanding one r; letting slip golden opportunities for glimpses into men's better nature, might have knit our hearts to theirs for ever in a brotherhood of love, and the veil of charity over faults which, in our blindness, seemed to us without se to balance them. Angels turn sorrowing away from this soul-blindness s, and fiends laugh over the final fall of despair which our helping hand at such moments have averted. Well for us all it is that He who is Himself t sin, more merciful than man, sees gathering tears in eyes that we deem and dry.

Best Bait for Black Beetles and Cockroaches.

NE teaspoonful of sugar; two of beer; one ditto of

crumbs of bread; mix these together, and put it in

Hint the ordinary trap, which should have a fresh supply every night.

801 The parings of cucumbers thrown about the floor will destroy them.

It is a debatable point which is the more contemptible conduct of the two, the man who vents his choice on a defenceless female, or he who gives a front to his laundres!

Method of Destroying Ants.

These prolific creatures may be driven away from particular haunts by sprinkling guano in their runs. They

Hint
802 may be destroyed by pouring ammoniacal gaswater in their runs and nests. They may be exterminated in meadows by the following simple method:—Cut off the hillocks with a sharp spade, leaving a little mould to form a basin; then pour in strong ammoniacal gas liquor. Either of these plans will be found effective.

MEN are frequently like tea: the real strength and goodness are not properly drawn out of them till they have been a short time is not water.

Effective Method of Destroying the Turnip Fly.

Take road-dust, soot, and a small proportion of guano;

Hint
803 mix them together, and sow them along the rows in the middle of the day. In a short time the flies will disappear.

804 A little sulphur may be used instead of guano. Some prefer to apply it in the night, when the ground is wet with dew. These remedies are invaluable.

The following story is told of a Yankee captain and his mate:—Whenever there was a plum-pudding made by the captain's orders all the plums were put into one end of it, and that placed next the captain, who, after helping himself, passed it to the mate, who never found any plums in any part of it. After this game had been played for some time, the mate prevailed on the steward to place its suet-end next to the captain, who no sooner perceived the alteration than, picking up the dish, and turning it round, as if to examine the china, he said, "This case me two shillings in Liverpool," and put it down, as if without design, with the plum-end next to himself. "Is it possible?" said the mate, taking up the dish. "I shouldn't suppose it was worth more than a shilling," and, as if in perfect inaccence, he put it down the contrary way. The captain looked at the mate; the mate looked at the captain, and both laughed. "I'll tell you what, young'un, said the captain, "you've found me out; so we'll just cut the pudding lengthwise this time, and have the plums fairly distributed hereafter."

Methods of Exterminating Insects and Worms Injurious to Farm Crops, &c.

For the Wire-worm, destroy the beetles by hand-picking. They will chiefly be found upon nettles, hemlock, fool's parsley, &c. The eggs are deposited in pastures,

Hint clover layers, and fallows. When they appear,

have the pastures eaten close by sheep. Give a top-dressing of quicklime two parts, soot three parts, salt two parts. Roll in early spring, after this dressing.

806 or sow Soda broadcast. This is an excellent remedy, and is effective also against the Green Fly. Encourage Frogs, Toads, Newts, Robins, Blackbirds, Thrushes, Fowls, Ducks, &c.; the latter especially should be turned into infested fields.

807 For the Turnip Fly, add to every twenty pounds of seed half-a-pint of Linseed Oil, taking care to have it well mixed; add one pound of the flour of sulphur every morning; have the whole rubbed between the hands, to get the seed in a proper state for drilling; the drill-man must be apprised of what seed he has to use, otherwise he will not drill a sufficient quantity, as the sulphur will choke the cups; this, of course, must be looked to.

808 For, pour a quart of Spirit of Turpentine on every six pounds of seed, rubbing it through the hands, and leaving it to dry.

809 or, supposing the Fly to be developed, dust gas-lime over the crop, in proportion of half a barrel an acre, along the line of turnips.

810 For the Black Caterpillar, employ women with long twigs to dash the caterpillars from the plants, let them then trample as many as they can with their feet; let the women be followed by a man with a scuffler, set so as to cover the space between the plants. Twice or thrice going over will clear them. Where this cannot be done, Hand-gather them.

- 811 Young Ducks will be the best for this work. Put water in the field for them, and let them be watched by a boy.
- 812 For the caterpillars of the White Turnip Butterfly; and indeed all large caterpillars, no remedy surpasses Hand-picking, and the aid of Ducks.
- 813 For the caterpillars of the Diamond-black Moth, and Leaf Mining Caterpillars dust with quicklime early in the morning, while the leaves are covered with dew. They drop to the ground by their silken thread when the plant is agitated, and therefore a bush-harrow should be sent over the land, immediately preceding the duster, to bring the insects to the ground, and in contact with the lime. The process should be repeated if necessary.
- 814 Young Ducks will be found very useful; but when these are sent into fields of plants of which they are fond, they should be very young, indeed should not have lost their down. They will not then feed upon the plants, but upon the caterpillars.
- 815 For the Bean Fly, take a small portion of orpiment, mix it with equal parts of sulphur and asafestida, and wrap the whole well in a quantity of soft paper, made into touch-paper by being steeped in a solution of saltpetre, proceed to the field, and place this all in a shovel; get into the situation which will take the wind from you across the field; hold the shovel close to the ground, and gradually move about until the whole field has had the benefit of the effluvia.
- 816 FFF Or the soft parts of the beans upon which the flies congregate may be cut off by women. The growth of the beans will even be improved by this treatment, independently of the advantage of getting rid of the pest.
- 817 For the Green Fly, or Turnip Plant Lous, fumigate as previously. Or the following is excellent for

the Green Fly and the Turnip Fly. Take an old sack, and rip it open, nail it to a pole, the thickness of a pitchingfork handle, leaving the pole about eight inches at each end longer than the sacking. Then have one side smeared with gas-tar, and let two men-one at each end of the pole -draw the sacking, the tarred side downwards, regularly over the field, letting it sweep the ground, carrying it at an angle of about forty-five degrees, fresh tarring with a brush every "bout," or oftener if required; on examination, you will find great numbers of flies sticking to the tarred sacking. Repeat the operation, once a day, for four days; once going over a field will not prevent the destruction of a crop; it must be persevered in, according to the strength of the fly, and the state the land is in, but the remedy is certain, if persevered with.

818 For the *Grubs* and *Worms* that destroy Mangel Wurzel, the most effective remedy is sprinkling powdered quicklime in the drills, between the plants, and suffering it to be slacked by the natural action of the atmosphere. Fresh slacked lime, freely dug into the land previous to sowing, and the steeping of the seeds, as already described, will probably be also found useful in some cases; and when the pest makes its appearance on the leaf, Funigation may be resorted to with effect.

WHEN Hoby was the great boot-maker in Georgian times, a fussy little gentleman, who was not pleased, said to him with dignity, "Mr. Hoby, I shall deal with you so longer;" the renowned fitter called out to one of his assistants, "Tom, Tom put up the shutters, for Mr. W. W. Jones has taken away his custom, and of course we are ruined."

To prevent Foxes Running off with Poultry.—Hints about Badgers, Hedgehogs, Moles, &c.

As, for the love of sport, it is deemed dishonourable to trap, poison, or shoot Foxes, it may be well to make known that the depredations of these marauders may to a great extent be prevented by surrounding the coops or pens of fowls with nets. Foxes have a great dread of nets, and will seldom return to premises

where they have found themselves slightly entangled in their meshes.

820 The nets should be fixed upon sticks, not too firmly driven in the ground, but hanging rather lossely. A net hung against the *Poultry-house door* in the night is a good protection.

821 Badgers are rather the friends than foes of the Farmer. They eat earth-worms, snails, and any kind of worm, or insect they can lay hold of. They should, therefore, rather be protected than exterminated. Hedgehogs are equally useful; and they destroy a very troublesome weed, the plantain, beneath which they burrow.

822 The following is an efficacious method of Killing Moles:—Take a quantity of fresh worms, put them in a wooden box, with a small quantity of carbonate of barytes in powder, and let them remain for an hour or two; then find out the runs where the Moles leave the fences for the land, lay in every run five or six worms, and continue doing so as long as the worms are taken away by the Moles.

823 It has been suggested that the increase of wire-worms has resulted from the indiscriminate destruction of Moles. Where the latter have been spared, the forms have been kept down.

A RECTOR, desirous of being on good terms with the Squire, never begue 200 revice till his worship was seated. On one occasion, by imadernee, he begun 200 read before the great man appeared—"When the wicked man," &c., upon which the clerk, surprised at this breach of good manners, jumped up and bawled one, "Please, sir, he's not come in yet."

To Prevent Injuries to Trees by Rabbits.—Best Method of Trapping them.

Mix common cold-tar with equal portions of cow-dung and lime, and with a brush smear the stems to the height of about thirty inches from the ground. The repetition of this treatment annually will effectually preserve the trees from their attacks.

825 The best mode of taking Rabbits is by means

of the trap. For this purpose, dig a pit in the run most commonly frequented, and have it considerably wider at the bottom than at the top; across this lay a board, so nicely balanced upon a central pin, that the weight of the Rabbit is sufficient to bear it down at the extremity, while, as soon as the weight is removed, the board will resume its former position. Numbers may be taken by this method.

It is told of the celebrated John Wilkes, that at some public meeting he sat next to a person who, being displeased with the course matters were taking, kept exclaiming, "I cannot allow this to go on! I must take the sense of the meeting on this point."—Whereupon Wilkes whispered to him, "Do so, if you will; I'll take the monsense of the meeting against you, and can beat you."

To Prevent the Depredations of Rats, &c., in Corn Stacks.—Field Mice, &c.

Take one pound of nitre, and one pound of alum; dissolve them together in two quarts of spring water;

Hint get about a bushel of bran, and make a mash thereof, putting in two pints of the above liquid, and mixing all together. When you build your stacks, every second course, take a handful or two of the mash and throw upon them till they come to the easing.

827 For Field Mice, bore holes in the ground to the depth of twenty inches, letting the holes be wider at the bottom than the top; drop into these holes some favourite food, and they may be captured in enormous numbers.

828 Or drop into their holes, and natural haunts, pellets of the *Phosphoric Paste* recommended for destroying rats.

GRACIOUS hearts reflect most upon themselves: they do not seek so much what to reprove in others, as what to amend in themselves; they love to look inward, and being sensible of their own failings, are tender in reflecting on the weaknesses of others are the understand the strength of the strength of

To Destroy Rats and Mice.

MELT a pound of lard with a gentle heat in a bottle.

or glass flask, plunged into hot water; then add half an ounce of phosphorus, and one pint of proof spirit; cork the bottle securely, and as it cools shake it frequently, so as to mix the phosphorus uniformly with the lard. When cold, drain off the spirit, which will serve another time, and thicken the mixture into a paste with flour. Put this paste on pieces of bread into the places infested with rats.

830 For This is poisonous to Poultry, &c., and should be put out of their reach into the holes.

831 When handling *Phosphorus*, take care to keep it wet with water, that it may not ignite with the heat of the hand; and guard against bits of it getting under the finger-nails.

832 The *Phosphor Paste* may be purchased ready made at most chemists; or they will prepare it to order.

833 Poisoned Wheat, now generally sold, is very effective for the destruction of Mice, and also Small Birds.

834 A less dangerous method of getting rid of rats is, to strew pounded potash in their holes. The potash gets into their coats, and irritates their skin, and the rats desert the place.

835 To prevent rats dying in their holes and becoming offensive, poison them by mixing half a pound of Carbonate of Barytes with a quarter of a pound of lard. It produces great thirst, the rats leaves their holes to drink, and are unable to return.

In the examination of an Irish case for assault and battery, counsel, on cross-examining the witness, saked him what they had had at the first place they stopped? He answered, "Four glasses of ale."—"What next?"—"Two glasses of wine."—"What next?"—"A fight, of course."

Various Methods of Destroying Insects in Gardens, Hothouses, &c.

To keep down almost every description of Insect injurious to the Gardener and Horticulturist, an effective

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moth, before the deposition of eggs, may be fairly calculated to prevent the existence of some thousands of Larvæ, and thus the races will be kept down.

837 The Red Spider may be banished from Hothouses and Green-houses, by the simple process of cutting off the infected leaf. A leaf once attacked soon decays and falls off; but then the animals remove to another. By carefully pursuing this amputation, plants will become remarkably healthy.

wash of quick-lime, adding to it a quantity of sulphur vivum; with this wash, brush over the flues of the house; a fire rather stronger than usual should be kept up for a few days after the operation; the fumes will be then so effectual, that scarcely any spiders will be found alive.

Signature An excellent Method for Destroying the Red Spider, Scale, Thrips, and Green Fly, is the following:— Where there are but a few plants infested with either kind of insect, take a one-light frame and place the plants infested about four inches apart, and then procure from one to two gallons of green laurel leaves and well bruise them, immediately place them between the pots and close the frame with the least possible delay, taking care to keep the frame air-tight; at the expiration of one hour take out the plants infested with red spider and green fly, and it will be found that the insects cease to exist. It will take from eight to twelve hours to destroy the thrips and scales; at the expiration of that time take out the plants, place them in a warm and exposed situation, and in a few days the insects will all dry up and fall off.

840 When plants are infested in Stoves or Green-houses with either insect, the process must be a little

varied. A house twelve feet by twenty will require about two bushels of leaves; they can be bruised in the house, and placed in a tub or box, and covered with a sack or cloth, until a sufficient quantity is bruised; then they are to be strewed in the paths, and between the pots, and other vacant places, and the house must be kept as close as possible for at least twelve hours; the evening will be found the best time, so that the house can remain closed and covered with double mats at night.

841 Aphides are easily killed by burning tobacco in a chafing-dish, provided it is done while they are in a young state; but it is expedient to have these remedies used before the plants can be injured by the attacks of insects.

842 For The Scaly Insect, and Mealy Bug, when they are once perceptible to the eye, can be removed only by picking off, or washing the leaves and branches with a sponge.

843 Insects in Wood and Walls may be Destroyed by washing those parts with a solution of corrosive sublimate in water. But care must be taken that none falls on the plants; and the workmen must be apprised of the strength of the POISON.

1844 The black Maggot on Thorns, Pears, and Cherry trees, and the Gooseberry Caterpillars may be destroyed by slacked lime in very fine powder, dusted over the leaves while they are wet or dewy. If rain follows immediately after the dusting, the good effect will be diminished. Like all such remedies, the earlier it is applied, after the insect is discovered, the better; and it should be done before the fruit changes colour, lest it be disfigured. Lime water, thrown by the garden engine, is also effective; but it renders the trees and borders unsightly.

845 A decoction of Elder-leaves mixed with Soap is also effective.

846 As a General Destroyer of Insects upon Trees, Gas Water is exceedingly effective. Mix a pound of flour of brimstone in three gallons of gas water, with soap

emough to make it adhere to the buds and branches when laid on with a painter's brush. The composition may be mixed over a fire with safety, as it is not inflammable, the gas water being merely that which is employed at gas-works in the purification of gas. It does no injury to the trees, but kills the insects by its offensive odour.

847 American blight may be destroyed on trees by applying train oil, with a painter's brush, to the infected parts of the tree. No mischief will result from the application of the oil to such parts of the tree only as are affected by the insects. In America the following remedy is successfully applied: -Before the sap leaves the root, take the earth from around the tree, at least for a foot and a half, and half a foot deep. Mix a quantity of coal soot with fresh rich mould, and fill up the hole again. Be careful to carry off the old earth, and to burn it, lest the insect should be generated in it by the heat of the Tar, applied with a painter's brush, is also an effectual remedy, and it operates, no doubt, in the same manner as the oil, by excluding the air, and involving the insects in a mass from which they cannot escape. It is probable that the effect of the tar is more lasting than that of the oil, and that it would more completely destroy any young insects that might be produced from the latent eggs, a considerable time after their application. Tar, however, destroys the leaves and young shoots, but it does not affect the wood.

848 In applying Lime for the Destruction of Snails, begin by sprinkling quick-lime lightly over the beds adjoining alleys and walks about ten o'clock at night, after a wet or very dewy evening, and you will find a large number of snails, many of them exceedingly small, dead on the following morning; but some always escape, and these are probably of another species, which do not leave their hiding-places so early in the evening as the others. Sprinkle the lime over the same beds and walks about

three o'clock in the morning; and, by these means, in a short time you will cease to be troubled with snails of The lime used should be fresh burnt, and should be sprinkled regularly though lightly, not only over the ground, but over every plant in the vicinity, 849 Slugs may be effectually destroyed by lime-water. which is superior to lime-dust. Take some fresh caustic lime, and pour on it some hot water; when thoroughly dissolved, add water sufficient to make it pass through a fine rose of a water-pot. Previous to the preparation. let a woman take some peas haulm, or any large leaves of the cabbage tribe, and lay them a pole distance from each other. If the weather permit, they will be found in abundance, collected under the haulm, &c., both for shelter and food; as we always find them prefer vegetables in a state of stagnation, to those luxuriant in growth; when properly collected, let a boy take up the haulm, &c., and, by a gentle shake, leave the whole of the slugs on the ground. The woman with the water-pot must then pour a very small portion of the liquor on them, and the boy in the mean time must remove the haulm, &c., to a different spot in the immediate space. By pursuing this plan for one week (when the weather is favourable), the whole of them may be destroyed, as the least drop of the liquor will cause immediate death, whereas with lime they frequently leave a slimy matter behind, and escape. In the flowergarden it will be found a great acquisition, by watering the edging of box, thrift, &c.; for wherever it penetrates, it is certain to kill, even in a rainy season.

MODERN poets may well complain that all the similes have been used up before their time. "White as snow," "white as a kity," "white as now general property; but a Welsh poet, Davyth ap Gwillyn, has an entire new image: he calls the maiden of his love "white as kime!"

To Grow Melons in the Open Air.

THE Open-air Bed should be raised on the ground-level, on a base twenty-four feet in length, and eight and a half

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a south wall or paling, therefore, would do),
three feet three inches high; the ends should also
be of brick-work, and slope from the above height,
to the level of the ground at the front. The bed should
be composed of weeds, bean-stalks, old tan, garden rubbish,
and litter of any kind, made compact; and finally, about
nine inches of only common garden soil, in which the
melons are to be planted. When finished, it uniformly
presents an inclined plane, facing the south or southeast.

851 The soil being raised a little higher than the back to allow for sinking, the slope should form an angle with the ground-line of about twenty-three degrees. Nine plants raised singly in pots may be planted out in this slope, and, till somewhat established, they require to be protected by hand-glasses; flat tiles should be then laid over the surface of the bed. The shoots or vines of the Meions need not be stopped nor thinned; in short, with the exception of merely pegging them down, no interference with their growth is required.

852 Instead of Tiles being employed, as above, Slates were formerly used; but these became at times so heated by the sun, that the plants suffered from being subjected to the vicissitudes of great heat in the day, alternately with the cold to which they were exposed at night. Tiles, on the contrary, do not absorb heat so rapidly, but retain it longer.

853 The situation of the melon-bed need not be particularly sheltered. Near our own bed there is a hedge on the north side, at the distance of fifteen feet from the back of the bed, but it is not high. Two feet behind the hedge there are some tall elm-trees, and at some distance there is a row of trees, which afford shelter from the west winds.

854 The mode in which the plants are reared is

an important point; they are raised with as little heat as possible, and are allowed plenty of air.

855 When Melon Plants are raised for the purpose of being planted on a bed of the above description, the pots in which the seeds are sown should never be plunged in a warm dung or tan-bed; for, when plants so treated are removed into the common ground, if the weather proves either cold or wet, their leaves turn yellow, and they afterwards become sickly, and continue so a long time.

The cheeks of a lady in the autumn of life, and the leaves of the trees in the autumn of the year, often grow redder and redder; but nature is not always in both cases the artist.

Vegetable Marrows, an Excellent Substitute for or Addition to a Crop of Potatoes.

THE early potatoes having been well taken care of during the winter, the *Marrows* may be sown about the first week

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When transplanting time comes, the early potatoes will not be nearly ripe; but a root of potatoes is to be lifted every six or eight feet apart, in every sixth or eighth alternate row, and a Marrow to be inserted in its place. When thus planted, in moderately rich land, twenty tons of Marrows may be grown to the acre; and when ripe, they can be stowed away anywhere, and will keep good for a great length of time.

857 The following is a capital way of Cooking Marrows:—Cut them into short pieces, take out all the pith and seeds, and boil them in plenty of water and salt. When well boiled, scrape out all the Marrow, put it between the two dishes, and squeeze out the water, then mash it well, adding salt, pepper, and a little butter. This is a capital dish.

858 In addition to their utility as a vegetable for the dinner table, Marrows form, when boiled, a most economical food for *Fattening Pigs*.

[&]quot;Do you think," asked Mrs. Pepper, rather sharply, "that a little temper is a bad thing in a woman?" "Certainly not, ma'am," replied the gallant philosopher; "it is a good thing, and she ought never to lose it."

Number of Seeds in a given Quantity, and the space of Ground they will Sow.

Hint sow too thickly nor too sparely. Of the two evils the latter is the least. The following rules as to quantity and space, in connection with some of our principal vegetables, will be of great utility to the Amateur Gardener:—

860 For One ounce of Parsley Seed has in it 16,200 seeds; and a quarter of that quantity is enough for sowing a drill sixty yards long.

861 ** One ounce of Salmon Radish Seed contains 1,950 seeds, and will sew, broadcast, a bed containing ten square yards.

862 One ounce of Onion Seed contains 7,600 seeds, and, sown broadcast, will suffice for fourteen square yards of ground; but, if sown in drills, will be enough for twenty drills, each four yards long, or for about twenty-four square yards of ground.

863 For One pint of Sun-coloured Dwarf Kidney Beans contains 750 seeds, which are enough to sow four rows each seven yards long.

864 One pint of Scarlet Runners contains 264 seeds, and is enough for four rows each nine yards long.

865 One pint of Broad Windsor Beans has 170 seeds, and is sufficient for seven rows, each four yards long.

866 One pint of Knight's Dwarf Marrow Peas contains 1,720 seeds. One pint of Early Warwick Peas, 2,160. One pint of Prussian Blue Peas, 1,860. One pint of Scimetar Peas, 1,299; and any one of these pints will sow eight rows, each four yards long, as the larger peas require to be sown wider apart in the rows than the smaller-seeded peas.

867 ** One ounce of Carrot seed or Parsnip seed, sown broadcast, will be sufficient for a bed containing sixteen

square yards, and for one containing twenty-eight square yards, if sown in drills.

868 One ounce of any kind of Cabbage or Brocoli seed will be enough for a bed containing nine square yards if sown broadcast, or for sixteen square yards in drills.

869 To prevent Cabbages from running to long woody stalks, take a pen-knife and stab through the stalks of those that exhibit a tendency to shankiness; make the stab through the stalk about the middle; insert a small piece of wood to keep the incision open, and this will check the growth. By this simple plan, a good cabbage head may be secured on every stalk.

870 All flat seeds, as Broad Beans, should be sown side-ways, for if laid flat on the soil they are apt to rot, and, even if this mishap does not befal them, they never germinate so readily as those placed sideways. This accounts for so many failures amongst Gourds, Melons, Cucumbers, &c.

THE SPREADING OF A REPORT.—The servant at No. 1 told the servant at No. 2 that her master expected his old friends the Bayleys to pay him a visit at Christmas; and No. 2 told No. 3 that No. 1 expected the Bailies in the house every day; and No. 3 told No. 4 told No. 5 that the No. 1, for they couldn't keep the bailife out; whereupon No. 4 told No. 5 that the officers were after No. 1, and that it was smuch as he could do to prevent himself from being taken in execution, and that it was killing his poor dear wife. And so ft went on increasing, until it got to No. 33, where it was reported that the detective police had taken up the gentleman who lived at No. 1, for killing his poor dear wife with arsenic, and it was confidently hoped and expected that he would be executed, as the facts of the case were very clear against him.

A New Method of Propagating Potatoes.

Take off all the stems which arise from a cut of the potatoes except one, and plant them in drills, two feet

Hint apart, and one foot in the drill between the plants. The planted Stems will produce an excellent yield of good sound potatoes. The potatoes from which the offsets are taken, having been left with but one stalk to each, will produce abundantly large and marketable potatoes. A perch of twenty-one feet has been found to yield eight stone of large sound potatoes upon this system.

872 Diseased Potatoes may be preserved for many

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months for *Pigs* in the following way:—Boil the small or other diseased potatoes, and then beat them down into large casks, strewing salt over them, as they are beaten in. Keep them carefully from the air, and in a dry cool situation.

ONE would never guess the device adopted by one of the London dandies of ripe age to delude his acquaintances into the supposition that his luxuriant wig is the natural product of his own head. The secret has been betrayed by a treacherous barber. The gentleman, it seems, caused to be manufactured as many wigs as there are days in the month, each wig being provided with a box and a number. Every morning he puts on a peruke slightly differing from the others. Thus, the hair of number four is a trifle longer than that of number three, and so on to numbers thirty and thirty-one, which look as though they needed cutting. Upon reaching the last day of the month, our ingenious bean visits his club, runs his fingers through his wig, and says, in a careless tone, "My hair is growing much too long; I must have it cut!" And the next morning he dons number one again.

The Economy of Pig Manure and Coal Ashes.

HAVE a large dry shed, in which put a layer of Coal Ashes, about a foot thick, and four feet wide. Take the

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excrement of the *Pigs*, both liquid and solid, and throw it upon the ashes. As soon as the ashes are saturated, add more, and commence a fresh layer. After it has lain for some time, let it be turned and mixed two or three times, and it will be fit for drilling.

874 The droppings of three Pigs, preserved with ashes in this way, will be ample for two acres of Turnips, and quite equal to three sacks of bone-dust per acre. If we can get such valuable manure for nothing but the labour, it is better than paying money for artificial composts.

875 Pig Manure is also one of the best for Kitchen Garden crops.

876 To kill Vermin infesting Pigs, rub them with grease, or olive oil. These greasy applications are very beneficial to the Pig's health; and if, after two or three greasings they are well washed, they will improve wonderfully.

No young man really believes he shall ever die. There is a feeling of eternity in youth which makes us amends for everything. Death, old age, are words without a meaning—a dream, a fiction. To be young is to be as one of the immortals.

Coal Ashes Useful for Making Garden Walks.

To three bushels of Coal Ashes, not sifted very fine,

Hint mix them until they become about as soft as mortar. Spread over the walks, the surface of which should previously be slightly broken, and raked smooth. Make the mortar-like mixture smooth and even by spreading it with a piece of board. It will become hard in a few days.

THERE are a good many people in the world who spend half their time in thinking what they would do if they were rich, and the other half in conjecturing wise they shall do as they are not.

Value of Soot as a Manure.

THERE are few manures more efficacious than Soot; and as it is in the power of every one to obtain it without

Hint 878 expense, few gardens should be without it. Its value may soon be ascertained by the following experiment:—Spread it round Cauliflower plants, about a foot in diameter, and from a quarter to half an inch in depth. The plants treated in this manner will be ready to gather two or three weeks sooner than the others on the same piece of ground. The soot will not only act as a powerful fertilizer, but will prevent the attacks of Slugs.

879 As every chimney in which a fire is constantly kept, requires sweeping at least every four months, the sweepings for one chimney being sufficient to spread round six dozen plants, it follows that in a year's time sufficient Soot may be gathered from a single chimney to treat two hundred and sixteen plants, in the manner described.

880 Soot-water is an excellent manure for Celery; and where worms and insects are troublesome, a little Dry Soot dashed along the rows will prevent their ravages.

A young lady should often maintain a prudent reserve and silence in the presence of her lover; he will be certain to fancy her a great deal wiser than she can show herself by her talk.

To Prepare the Feathers of Geese, Fowls, &c., for Domestic Purposes.

TAKE for every gallon of clean water one pound of

quicklime, mix them well together, and when the undissolved lime is precipitated in fine powder, pour off the clean Hint lime-water for use. Put the Feathers to be cleaned 881 in another tub, and add to them a quantity of the clean lime-water, sufficient to cover them about three inches when well immersed and stirred about therein. The feathers, when thoroughly moistened, will sink down, and should remain in the lime-water three or four days: after which, the foul liquor should be separated from them, by laying them in a sieve. They should be afterwards well washed in clean water, and dried upon nets, the meshes of which may be about the fineness of cabbage-nets. The feathers must be, from time to time, shaken on the nets, and as they get dry, will fall through the meshes, and are to be collected for use. The admission of air will be serviceable in drying.

882 ** The process will be completed in three weeks; and, after being thus prepared, the feathers will only require to be beaten to get rid of the dust.

A CUBAN physician having been robbed to a serious extent in his tobacco-works, discovered the thief by the following ingenious artifice. Having called his negro slaves together, he addressed them thus:—"My friends, the Great Spirit appeared to me during the night, and told me that the person who stole my money should, at this instant—this very instant—have a parrot's feather at the point of his nose." On this announcement, the thief, anxious to find out if his guilt had declared itself, put his finger to his nose. "Man," oried the master instantly, "'tis thou who hast robbed me. The Great Spirit has just told me so."

Excellent and Economical Fruit Jam, made Without Sugar.

It is not generally known, that boiling fruit a long time, and skimming it well, without the sugar, and without a many cover to the preserving-pan, is a very economical and excellent way—economical, because the bulk of the scum rises from the fruit, and not from the sugar, if the latter is good; and boiling it without a cover, allows the evaporation of all the watery particles therefrom; the preserves keep firm, and well flavoured. The proportions

are, three-quarters of a pound of sugar to a pound of fruit.

884 Jam made in this way, of Blackberries, Currents, Strawberries, Raspberries, or Gooseberries is excellent.

A MOTHER and daughter both became immates of a lunatic hospital in America, at different dates, and were placed in the same storey of the building, where they had access to the same hall. They met, and recognised each other, though one had left the other years ago in Ireland. They had each crossed the ocean, become residents in New York, and lost all knowledge of the other's history or fate; both became bereft of reason, and in a madhouse, surrounded by those who were hopelessly insane, the child and parent met; though reason was dethroned, and they were there with minds diseased, yet nature triumphed over the clouded intellect, and for a brief moment they conversed on the land of their birth, and on their separation. So let it be with those who part in the frenzy of anyer: when they meet, let them recognise each other as in the days of their friendship, and the madness of eamity reign no more.

Usefulness of Decayed Leaves.

Decayed Leaves make the best of soils for Potting plants; properly prepared they also make the best of manures for

the Flower Bed or Border, and for the Vegetable Garden, more especially for manure for early Potatoes; they are also valuable as a fermenting leaven, of which to form Hot-beds. In this respect they are better than tanner's bark, horse-dung, or any other substance whatever.

886 For If wanted to make Hot-Beds with, lay them on a heap in the shape of a roof of a house. This will prevent them from becoming too wet, even in the wettest weather. Turn them over with a fork every three or four weeks. If they are very dry, throw a few buckets of water upon them, as you are turning them. You may also mix any newly-gathered leaves amongst those first collected. By this method duly carried on, the leaves will be well prepared to make a hot-bed of lasting temperature, yet moderate heat.

887 Should the leaves not be required for the purpose of yielding heat, let them be spread as fast as they are gathered, in some convenient place, and all the Slops of the house, and the Refuse of the Kitchen, as well as any liquid manure, be poured upon them. If a little Gypsum is procurable, it would be useful to cast it thinly over the heap from time to time. Road Scrapings, also

may be used to spread upon this heap of riches, for so, indeed, it truly is.

888 Plenty of the foregoing mixture laid upon, and immediately dug into, the ground, will increase the following crops tenfold.

889 Some part of the leaves may be wanted for *Potting* purposes. Lay a heap apart, turn it more frequently, beating and chopping the leaves with a spade or fork, and lay this heap flat, in order to receive all the rains that fall, for they will materially assist decomposition.

890 Avoid all mixtures with leaves for making vegetable mould, intended ultimately, when rotted sufficiently to pass through a sieve, to mix with pure loam or peat earth, to be used for the more delicate plants, such, for instance, as Auriculas and Carnations. Lime, coarse sand, or road scrapings, would render the vegetable mould not so desirable for these finer-rooted and more valuable plants.

GEORGE THE SECOND, being informed that an impudent printer was to be punished for having published a spurious (king's) speech, replied that he hoped the punishment would be of the mildest sort, because he had read both, and as far as he understood either of them, he liked the spurious speech better than his own.

Over-stock of Fowls.—Hints about Eggs.

When it is found necessary to reduce the number of Fowls, the proper plan is, to first kill all superfluous Cocks

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891 for the table. Some persons advise killing the hens, but this should not be done, if they are good layers, because those hens that begin by laying well, generally continue to do so, and being strong, and accustomed to the cold of winter, they are more likely to be healthy, and to lay well in the cold season, than Pullets.

892 The best plan is, to notice the *Pullets* when they begin to lay, and to select for killing those that do not lay well. By the month of February, the stock should be reduced to a number small in proportion to the place

where they run, allowing not more than six or eight hens to each cock.

893 About this time begin to preserve Eggs for Hatching. Notice those which are laid by the best hens, and let them be put aside with care; place them on end in a box of bran, with the broad end downwards. They should not have been laid more than a fortnight when they are put under the hen.

894 The Fecundity of Eggs cannot be determined otherwise than in the following manner:—At the end of about three days after setting them, they may be held to a hole in a door or shutter, against the sunshine, and those which are unproductive will look clear, while those which have been fertilised will show a darkness in one spot, and a net-work of veins forming over the inside of the shell.

THE following notice appeared on the wall of a meeting-house:—"Anybody striking bills against this church, will be prosecuted according to law or any other nuisance."

An Excellent Yeast, easily made by Persons who Reside far from a Brewery.—Parsnip Beer.

Take a pound of flour, mix it with a pint of cold water. Boil one ounce of hops in three pints of cold water for twenty minutes; strain the hops over the flour, and let it stand until it is milk-warm. Then add the "onset," and set it by the fire all night, and it will be ready for use in the morning. The "onset" is a pint of the same mixture, kept from the last baking; it will keep more than a week, or may be used sooner.

896 At the first making, Brewer's Yeast must be used for the "onset."

897 An excellent Beer may be brewed from Parsnips, by using one gallon of parsnips to every four gallons of water. The parsnips must not be scraped nor peeled, but be taken fresh from the ground, well washed, boiled to a

pulp, the larges added and boiled, and then the whole strained, cooled, and wonked with yeast.

We know that men naturally shrink from the attempt to obtain companions who are their superiors; but they will find that really intelligent women, who possess the most desirable qualities, are uniformly modest, and hold their charms in humble estimation. Don't imagine that any disappointment in love which takes place before you are twenty-one years old will be of any material damage to you. The truth is, that before a man is twenty-five years old he does not himself know what he wants. The more of a man you become, and the more manliness you become capable of exhibiting in your association with woman, the better wife you will be able to obtain; and one year's possession of the heart and hand of a really noble woman is worth nine humdred and ninety-nine years' possession of a sweet creature with two ideas in her head, and nothing new to say about either of them.

A Family Medicine Chest of Homely Drugs.

THERE are few things so serviceable for a Cold, as Sage, the common herb. Of this a tea should be made thus:—

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Put a handful of sage leaves into a teapot, pour
boiling water on it, and let it stand close by the
fire for half an hour. Drink a tea-cupful. Repeat
the dose for a night or two, and your cold will most likely
have disappeared. In order to make the sage tea more
palatable, a few leaves of lemon thyme may be added.

899 Penny-royal is also a most useful herb, and should be used in the same way.

900 Ground Ivy is most valuable for Coughs and Delicate Lungs. It is found in almost every hedge, and must be steeped in boiling water, and then allowed to get cold. It should be drunk the first thing in the morning, and if thickened with a little honey, may be sipped, with much benefit, during the day, when the cough is troublesome.

901 Half-a-pint of Rose Water, and two tea-spoonsful of White Vinegar, make an excellent lotion for Pains in the Head and Face.

902 A very efficacious remedy for the Cough of a Child, is to slice a common Turnip rather thin, and to sprinkle brown sugar over it; let it stand for a few hours with a saucer pressed down on it, and the syrup which runs from it will be found very soothing to the chest, if sipped frequently.

903 To those who give medicines to the poor, the following receipt will be found useful, particularly for old people. One table-spoonful of honey, one of vinegar; let it stand by the fire till it is well mixed, then add sixty drops of ipecacuanha wine, and twenty drops of laudanum; take a tea-spoonful night and morning, or oftener if the Cough is very troublesome.

904 How often in the case of accidents by fire is time lost, by the neighbours not knowing how to act, and waiting till the medical man arrives. If it is remembered that the very best thing to be done when any one has received a burn or a scald is, to lay on the part that is injured, a thick coating of Cotton Wool or wadding, so as to completely exclude the air, much future pain is avoided. If wool happens to be not at hand, scraped Potatoe, Turnip, &c., will ease the pain.

905 A capital domestic remedy for a severe Cut will be found in the leaves of a common White Lily; they should be steeped in brandy for some weeks, and be kept ready for use. A leaf should be bound tightly round the wound.

906 For the Ear-ache, toast an Onion thoroughly, take the heart out, put it into a piece of flannel, and insert it into the ear, having previously put a few drops of hot water into the ear.

Bad Sprains or Bruises are much eased by fomentations, either of Poppy-heads or Camomile boiled in water, or plain water alone, only taking care that it is as hot as the hand can bear.

about the size of a walnut has been stirred until it forms a thick jelly, is a capital remedy for *Sprains*. It should be laid over the sprain upon a piece of lint, and be changed as often as it becomes hot or dry.

908 A lump of fresh Quick-lime, the size of a walnut, dropped into a pint of water, and allowed to stand

all night, the water being then poured off from the sediment, and mixed with a quarter of a pint of the best vinegar, forms the best wash for scurf in the head. It is to be applied to the roots of the hair.

A good story is told of Bouvart, a celebrated French physician. On entering, one morning, the chamber of a marquis, whom he had attended through a very dangerous illness, he was accosted by his noble patient in the following terms:—"Good day to you, Mr. Bouvart; I feel quite in spirits; I think my fever has left me."—"I am sure it has," replied Bouvart, drily. "The very first expression you used, convinces me of it."—"Pray explain yourself."—"Nothing is easier. In the first days of your illness, when your life was in danger, I was your dearest friend; as you began to get better, I was your good Bouvart; and now I am Mr. Bouvart. Depend upon it, you are quite recovered."

Various Methods of Cleaning Woollen and other Cloths.

THE art of Cleaning Cloths, without injuring the colours, supposes-First, a knowledge of the various substances that can occasion spots upon them. Secondly, Hint that of the substances to which we must have 909 recourse to remove those stains when deposited upon the cloth. Thirdly, that of the manner in which the colours will be affected by the re-agents meant to be employed for the removal of the spots. Fourthly, that of the manner in which the cloth itself will be affected by the re-agents. Fifthly, how to restore the colours when changed, or rendered faint. Wanting some knowledge on these points, it is evident that no person can undertake to clean cloth under all circumstances without great danger of spoiling the article.

910 of the substances which occasion spots upon cloth some are easily known by their appearance; for instance, *Grease* of every kind. Others produce more complicated effects, such as *Acids*, *Alkalies*, *Perspiration*, *Fruits*, *Wine*, &c.

911 The effects of Acids upon blacks, purples, blues (except those produced by indigo or Prussian blue), and some other colours), and upon all those shades of colours which are produced by means of iron, archil, and astringent substances, is to turn them red. They render

yellows more pale, except those produced by annatto, which they turn to an orange colour.

- 912 Alkalies turn scarlets, and all reds produced by Brazil or logwood, to a violet colour; they turn green (upon woollen cloths) to yellow, and they give a reddish cast to the yellow produced by annatto. The effect of the perspiration is the same as that of the alkalies.
- 913 Spots made upon cloths by simple substances are easily removed by well-known means. For instance, greasy substances are removed by Alkalies, by Soap, by Yolk of Eggs, or by Fat Earths; Oxide of Iron, by Nitric or Oxalic Acid. Spots occasioned by Acids are removed by Alkalies, and vice verså.
- 914 Spots caused by Fruit upon white cloth are removed by sulphureous acid (vitriol), or what is still better, by Oxygenated Muriatic Acid:
- 915 But when the spots are of a complicated nature, various means must be employed successively; thus, to remove a spot occasioned by the corm of carriage wheels, we must first dissolve the alkali by some of the means above mentioned, and then take away the oxide of iron by oxalic acid.
- by the re-agents made use of in order to restore them effectively; when such is the case we must thoroughly understand the art of dyeing, and know how to modify the means according to circumstances. This is sometimes difficult, because it is necessary to produce a colour similar to that of the rest of the cloth, and to apply that colour to a particular part only; sometimes also the mordant which fixed the colour, or the basis which heightened it, has also been destroyed, and must be restored. It is evident that in this case the means to be employed depend upon the nature of the colour, and that of the ingredients which produce it, for the same colour may be and often is obtained from different substances.

- 917 Thus, when after using an alkali to remove an acid spot upon brown, violet, or blue cloth, &c., there remains a yellow spot, the original colour is again produced by means of a Solution of Tin. A solution of the Sulphate of Iron restores the colour to those brown cloths which have been dyed with galls. Acids give to yellow cloths which have been rendered dull or brown by Alkalies, their original brightness.
- 918 When black cloths dyed with Logwood have any reddish spots occasioned by acids, alkalies turn such spots to a yellow colour, and a little of the astringent principle makes them black again.
- 919 A solution of one part of *Indigo* in four parts of *Sulphuric Acid*, properly diluted with water, may be successfully employed to restore a faded blue colour upon wool or cotton.
- 920 Red or scarlet colours may be restored by means of Cochineal, and a solution of Muriate of Tin, &c.
- 921 The choice of re-agents is not a matter of indifference; vegetable acid is generally preferable to mineral ones. The sulphureous acid, however, may be used for spots from fruit; it does not injure blue upon silk, or the colours produced by astringents; nor does it affect yellow upon cotton. The volatile alkalies succeed better than fixed alkalies in removing spots produced by acids. They are usually made use of in the form of vapour, and act quickly, seldom injuring the colour of the cloth.
- 922 The means of removing spots of Grease are well known, namely, Alkalies, Fuller's-earth, Essential Oils dissolved in alcohol, a sufficient degree of heat to render the grease volatile, &c.
- 923 Spots of Ink, or any other occasioned by yellow exide of iron, may be removed by Oxelic Acid. The colour may be restored by alkalies, or by a solution of the muriate of tin. Such spots may also be taken away by oxygenated muriatic acid, when they are upon white cloth or apon

paper. The effect of alkalies, and that of perspiration being the same, their spots may be removed by acids, or even by a diluted soultion of muriate of tin.

924 When the spots are owing to various unknown causes, we must have recourse to compositions possessing various powers, of which the following may be considered as one of the most efficacious:—Dissolve some white soap in alcohol, mix with this solution four or five yolks of eggs; add, gradually, some spirits of turpentine, and then stir with the mixture such a quantity of Fuller's earth as will enable you to form it into balls. The manner of using these balls is to rub the spots with them, having previously wetted the place with soft water, after which the cloth is to be well rubbed and washed. By this means all kinds of spots, except those occasioned by ink or any other solution of iron, may be removed.

925 The washing of cloth takes off the gloss and leaves a dull spot disagreeable to the eye. This Gloss may be Restored by passing in a proper direction over the washed part of the cloth a brush wetted with water, in which a small quantity of gum is dissolved, and then laying upon the part a sheet of paper, a piece of cloth, and a pretty considerable weight, which must remain until the cloth is quite dry. A screw press may be substituted for the weight with better effect.

How many a man, by throwing himself to the ground in despair, crushes and destroys for ever a thousand flowers of hope that were ready to spring up and gladden his pathway.

Various Methods of Cleaning Laces, Silks, Gloves, and other Articles of Clothing.

A WHITE Lace Veil may be cleaned by setting it in a strong lather of white soap and very clean water. Let it

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Then take it out, and squeeze it well, but avoid rubbing it. Rinse it in two cold waters, adding to the last a drop of liquid blue. Have ready some very

clear weak gum-arabic water, or some thin starch, or ricewater. Pass the veil through it, and clear it by clapping. Then stretch it out even, and pin it to dry on a linen cloth, making the edge as straight as possible, opening out all the scallops, and fastening each with pins. When dry, lay a piece of thin muslin smoothly over it, and iron it on the wrong side.

927 A Black Lace Veil may be cleaned by passing it through a warm liquor of Bullock's Gall and water; after which it must be rinsed in cold water, then cleansed for stiffening, and finished as follows:—Put a piece of glue, about the size of a bean, into boiling water, and let it dissolve. Pass the veil through the solution, clap it, and then stretch on a frame, or on a linen cloth, to dry. When dry, iron on the wrong side, having laid a linen cloth under the ironing blanket.

928 Any article of Black Lace may be cleaned in the same manner.

929 Silk Lace or Blonde may be cleaned by covering a bottle with clean linen or muslin, winding the lace round it, tacking on the ends with needle and thread, not leaving the edge outward, but turning it under while winding. Set the bottle thus covered to stand in a strong lather of white soap and very clean soft water, cold, and place it in the sun, first gently rubbing the suds up and down on the lace. Keep it in the sun for several successive days, changing the latter daily, and rubbing gently each time. Take the Lace from the bottle, and pin it backward and forward on a flat board, covered with clean linen. It must be pinned carefully with small pins, so as to lie straight and even. When dry, iron or press it, without starching.

930 For Thread Lace may be cleaned in the same manner. When dry, lay in long folds. Or, when the thread lace has been tacked to the bottle, take some of the best sweet oil, and saturate the lace thoroughly. Have

ready in a wash-kettle, a strong cold lather of clear water, and white Castile soap. Fill the bottle with cold water, to prevent its bursting, cork it well, and stand it upright in the suds, with a string round the neck secured to the ears or handle of the kettle, to prevent its shifting about and breaking while over the fire. Let it boil in the suds for an hour or more, till the lace is clean and white all through. Drain off the suds, and dry it on the bottle in the sun. When dry, remove the lace from the bottle and roll it round a wide ribbon-block; or lay it in long folds, place it within a sheet of smooth white paper, and press it in a large book for a few days.

931 Lace may be cleaned without washing by fixing it even in a tent, and rubbing it over with the soft part of fine bread. Afterwards dust out the crumbs.

932 Crochet collars, or other work, may be cleaned by the above methods.

933 Gold Lace may be cleaned by rubbing it with a soft brush, dipped in Roche Alum, burnt, and sifted to a very fine powder.

934 Akaline preparations, though they clean the gold, corrode and discolour the silk of Gold Embroidery Work, and soap injures certain colours. But Spirit of Wine may be used without injury to the silk, and in many instances will restore the lustre of the gold. But if the gold is worn off, and the silver underneath tarnished to a golden colour, it will be best to let the tarnish remain.

935 Ribbons, Satins, Scarfs, &c., of one colour, should be treated as follows:—Put about a table-spoonful of good spirit of wine into a gallon of very clean soft water. Wash the ribbon, or other article, in this; and next wash it through a warm lather of white soap; afterwards rinse in cold water, pull even, and dry gradually. When dry, stretch it upon an ironing table, fasten it to the cloth by pins, and sponge evenly all over with a very weak solution of isinglass, or rice-water. If a ribbon, iron it upon a sheet

of smooth letter paper, putting paper also ever it, and move the iron quickly.

936 When the colour is Lilac, add a little dissolved Pearlash to the rinsing water; if Green, a little Vinegar; if Pink or Blue, a few drops of Vitriol; if Yellow, a little tincture of Saffron; if Whits, mix a salt-spoonful of Cream of Tartar with the soap suds. Other colours may be set by stirring a tea-spoonful of Ox-gall into the first water.

937 Flowered Silks and White Satins may be cleaned with the following preparation:—Mix sifted bread crumbs with powder blue, and rub it thoroughly all over the article; shake well, and dust with clean soft cloths. Should there be any Gold or Silver Flowers, take a piece of crimson ingrain velvet, rub the flowers with it, and their lustre will be improved.

938 **Creased Ribbons may be restored by laying them evenly on a board, and with a very clean sponge, damping them evenly all over. Then roll them smoothly and tightly on a ribbon block, of greater breadth than the ribbon, and let them remain until dry. Afterwards, transfer to a clean dry block. Then wrap in brown paper, and keep until wanted.

939 Ribbons and other Silks should be put away for preservation in brown paper; the chloride of line used in manufacturing white paper frequently produces discoloration. A White Satin Dress should be pinned in blue paper, with brown paper outside, sewn together at the edges.

940 Grease Spots may be taken from silks in the following manner:—Upon a deal table lay a piece of woollen cloth or baize, upon which lay smoothly the part stained, with the right side downwards. Having spread a piece of brown paper on the top, apply a flat-iron just hot enough to scorch the paper. About five or eight seconds is usually sufficient. Then rub the stained part briskly with a piece of cap-paper.

Octions, and Chintzes, may be cleaned, without injury to their colours, by Potatoe Liquor. Grate raw potatoes to a fine pulp; add water in the proportion of a pint to a pound of potatoes; pass the liquid through a coarse sieve into a vessel, and allow it to remain till the fine white starch subsides to the bottom. Pour off the clear liquor, which is to be used for cleaning. Spread the article to be cleaned upon a table, which should be covered with a linen cloth; dip a sponge in the liquor, and apply it until the dirt is removed. Then rinse the article in clean cold water several times.

942 The Coarse Pulp, which does not pass through the sieve, will do to clean Worsted Curtains, Carpets, and other coarse articles; and the White Starch that subsides from the liquor may be rendered useful for ordinary starching purposes.

943 Some persons use the whole of the Pulp and water for the scouring process. Others slice the potatoes, and rub the slices on the stuff, in the same manner as soap is applied.

944 Silk Stockings may be cleaned in the following manner:—After washing them in the usual way, rinse them in clean water, and wash them well in fresh soap liquor; then make a third soap liquor, and colour it with a little stone blue; wash the stockings once more, wring them, and dry them carefully. Stove them with brimstone, drawing two stockings, one over the other, upon a wooden shape. In drawing them on, see that the two fronts, or outsides come together, to accomplish which, one stocking must be the right way, the other outside in. Polish with a glass bottle. The first two liquors should be luke-warm, but the third as hot as the hand can bear it.

945 Blondes and Gauzes may be cleaned in the same manner; but for these there should be a little gum put in the last liquor.

946 Mousselines-de-Laine may be washed in Rice Water. Boil a pound of rice in five quarts of water, and, when cool, wash the material in this, using the rice for soap. Have a second quantity ready, but strain the rice from this, and use it while warm, keeping the rice strained off for a third washing. This process will stiffen the fabric, and heighten the colours.

947 The Colours of Merinos, Mousselines-delaine, Ginghams, Chintzes, Printed Lawns, &c., may be preserved by using a strong milk-warm lather with white soap, and putting the dress into it, instead of rubbing it on the material, and stirring into a first and second tub of water a large table-spoonful of ox-gall.

948 Coloured Articles should not be allowed to remain long in water. A small piece of Alum should be boiled in the water of which the lather is to be made. They should be washed quickly, and then rinsed through two cold waters. Should alum not be added to the lather, then a tea-spoonful of vinegar should be stirred into the water for each rinsing; this will help to fix and brighten the colours. After rinsing, they should be hung out immediately to dry.

949 No Coloured Articles should ever be boiled or scalded. Neither should they be allowed to freeze, or the colours will be irreparably injured. They should be ironed immediately they are dry enough, and not be allowed to lie damp over night, nor be sprinkled. They should not be smoothed with a hot iron. Pink and Green colours, though they may withstand the washing, will frequently change as soon as a hot iron is put over them.

950 Black Crape, and Mourning Dresses, may be freed from stains in the following manner:—Boil a handful of Fig-leaves in two quarts of water, until reduced to a pint. Squeeze the leaves, strain the liquor, and put it into a bottle for use. Bombazines, Crape, Cloth, &c., should be rubbed with a sponge dipped in this liquor, and

most stains will be instantly removed. Should there be any objection to wetting the material, French Chalt will absorb grease from the finest textures, without injuring them. When Craps is stained with water, producing a whitish mark, spread it on a table, laying on it a large book or paper weight to keep it steady, and place underneath the stain a bit of waste black silk. With a camel's hair brush, dipped in good Writing Ink, go over the stain, and then wipe off the ink with a little bit of black silk. The white mark will be removed.

951 Skimmed Milk and Water, with a bit of fine glue dissolved in it, made scalding hot, is an excellent restorative of rusty Black Italian Crape. It should be elapped and pulled dry, like massin, and will be greatly improved.

952 China Crupe Scarfs can be washed as firequently as may be required, in the following manner:—Make a strong lather of boiling water, and allow it to cool. When cold, or nearly so, wash the scarf quickly and thoroughly, dip it immediately in cold hard water, in which a little salt has been thrown, rinse, squeeze, and hand it out to dry in the open air, and the more quickly it dries, the cleaner it will be.

953 To wash Chintses, and preserve their colours and gloss, take two pounds of Rice, and boil it in two gallons of water till soft; pour it into a tub, with the liquor; let it stand, until about the warmth generally approved for coloured linen; then put the chintz in, and use the rice instead of soap; then beil the same quantity of rice again, but strain the rice from the water, and mix it in warm clean water. Wash in this until quite clean; afterwards rinse it in the water the rice was beiled in, and this will answer better than Starch; it will be stiff as long as you wear it, and will not be affected by dew. If a Gown, it must be taken to pieces, and for drying be

hung as smoothly as possible. When dry, rub it with a sleek stone, but do not use an iron.

954 Faded Dresses may be bleached by washing them well in hot suds and boiling them until the colour disappears; then dry in the sun.

955 Fruit Stains may generally be removed from Linen by rubbing the part on each side with yellow soap, then tying up a piece of pearlash in the cloth, and soaking well in boiling water. Afterwards expose the stained part to the sun and air, until removed, and repeat if necessary.

956 Mildew may be removed from Linen by soap, well rubbed in; then scrape some fine chalk, and rub it also on the linen. Lay it on the grass, in the sun. As it dries, the mildew will disappear. It may require to be repeated. If the stains are of long standing, rub them on each side with wet brown soap; mix some starch to a thick paste, with cold water, and spread it over the soaped places. Then expose as before. If the stains do not yield, try, instead of the starch, chalk, &c., boiled rice, scraped potatoes, and lastly a little chloride of lime. The stain that does not yield to one substance will probably be removed by another.

957 When Linen has Turned Yellow, cut up a pound of fine white soap into a gallon of milk, and hang it over a fire in a wash-kettle. When the soap has completely melted, put in the linen, and boil it half an hour. Then take it out; have ready a lather of soap and water; wash the linen in it, and then rinse it through two cold waters, with a very little blue in the last.

958 When Linen has been Scorched, use the following remedy:—Add to a quart of vinegar the juice of half-a-dozen large onions, about an ounce of scap rasped down, a quarter of a pound of fuller's earth, an ounce of lime, and one ounce of pearlash. Boil the whole until it is

pretty thick, and spread some of it upon the scorched part. Allow it to remain until dry, then scrape it off, and wash. Two or three applications will restore the linen, unless so much scorched that the fabric is destroyed.

959 For Moulds may be removed from Linen by rubbing them over with sulphuret of potash; then steep the spot in lemon-juice, or citric acid, and afterwards wash well in water.

960 Marking Ink may be removed from Linen by a saturated solution of cyanuret of potassium, applied with a camel's hair brush. Common Ink Stains may be removed by applying, in the same manner, oxalic acid. But frequently, when the stain is caused by ink manufactured with Logwood, a red mark remains, which may be removed by the application of a little chloride of lime. All strong acids and alkalies tend to injure the fabric; therefore, immediately the stains are removed, the spots should be well rinsed in cold water.

961 Grease may be taken out of Velvet by a little turpentine, poured over the spot; then rub briskly with a piece of clean dry flannel. Repeat the application, if necessary, and hang the article in the air, to remove the smell.

962 When the Pile of Velvet is pressed down, hold the part over the mouth of a vessel filled with boiling water, with the inside of the velvet turned to the water. The raising of the pile may be assisted by a few strokes of a brush alternately in opposite directions, while the velvet is over the vessel.

963 White Satin Shoes may be cleaned by rubbing them with stone blue and flannel, and afterwards cleaning them with bread.

964 A little *Pipe Clay*, dissolved in the water used for washing *Linen* will clean it thoroughly, with half the amount of soap, and a great diminution of labour; the articles will be greatly improved in colour, and the texture will be benefited.

965 Calicoes, if badly washed, are more liable than Linens to assume a yellow tinge. Many persons attempt to remedy this by a strong shade of blue, which is detrimental to the appearance of the linen. Lime water, unless used too strong, will thoroughly cleanse white cotton articles without injury.

966 Washing with Lime is as follows:-Take half a pound of quickline, half a pound of Soap, and half a pound of Soda. Shred the soap and dissolve it in half a gallon of boiling water; pour half a gallon of boiling water over the soda; and enough boiling water over the quicklime to cover it. The lime must be quite fresh. Prepare each of these in separate vessels. Put the dissolved lime and soda together, and boil them for twenty minutes. Then pour them into a jar to settle. Set aside the Flannels and Coloured things, as they must not be washed in this way. The night before washing, the collars and wristbands of shirts, the feet of stockings, &c., should be rubbed well with soap and set to soak. In the morning pour ten gallons of water into the copper, and having strained the mixture of lime and soda well, taking great care not to disturb the settlings, put it, together with the soap, into the water, and make the whole boil before putting in the clothes. A plate should be placed at the bottom of the copper to prevent the clothes from burning. Boil each lot of clothes from half an hour to an hour. Wash the finer things first. Then rinse them well in cold When dry they will be beautifully white. blue water. The same water will do for three lots.

967 Rusty Black Clothes may be revived in the following manner:—Brush the garments well, then boil four ounces of logwood in a boiler or copper containing two or three gallons of water for half an hour; dip the clothes in warm water, and squeeze dry, then put them into the copper and boil for half an hour. Take them out and add three drachms of sulphate of iron; boil for half

an hour; then take them out, and hang them up for an hour or two; take them down, rinse them in three cold waters, dry well, and rub with a soft brush which has had a few drops of olive oil rubbed on its surface.

968 If the clothes are threadbare about the elbows, cuffs, &c., raise the nap with a teazel or half-worn hatter's card, filled with flocks, and when sufficiently raised, lay the nap the right way with a hard brush. We have seen old ceats come out with a wonderful dash of respectability after this operation.

969 White or Coloured Kid Gloves may be cleaned thus:—Put the glove on your hand, then take a small piece of flannel, dip it in turpentine or camphine, and well but gently rub it over the glove, taking care not to make it too wet; when the dirt is removed, dip the flannel (or another piece, if that has become dirty) in the pipe-clay and rub it over the glove; take it off, and hang it up in a room to dry, and in a day or two very little smell will remain; and if done carefully they will be almost as good as new.

970 For Coloured gloves, if yellow, use gamboge after the pipe-clay, and for other colours match it in dry coloured powder.

971 For, White Kid Gloves may be cleaned as follows:—Stretch them on a board, and rub the soiled spots with cream of tartar or magnesia. Let them rest an hour. Take a mixture of alum and fuller's earth, in powder, and rub it all over the gloves with a clean brush, and let them rest for an hour or two. Then sweep it all off, and go over with a flannel dipped in a mixture of bran and finely-powdered whiting. Let them rest another hour; brush off the powder, and they will be very clean.

972 Coloured Gloves may also be cleaned thus:— Have ready on a table a clean towel, folded three or four times, a saucer of new milk, and another saucer with a piece of brown soap. Take one glove at a time, and spread it smoothly on the folded towel. Then dip in the milk a piece of clean flannel, rub it on the soap till you get off a tolerable quantity, and then, with the wet flannel, commence rubbing the glove. Begin at the wrist, and rub lengthways towards the end of the fingers, holding the glove firmly in your right hand. Continue this process until the glove is well cleaned all over with the milk and soap. When done, spread them out, and pin them on a line to dry gradually, and as they dry, pull them out evenly, the cross-way of the leather. Stretch them on your hands.

973 Furs may be cleaned as follows:—Strip the fur articles of their stuffing and binding, and lay them as much as possible in a flat position. They must then be subjected to a very brisk brushing, with a stiff clothes brush; after this, any moth-caten parts must be cut out, and be neatly replaced by new bits of fur to match.

974 Sable, Chinchilla, Squirrel, Fitch, &c., should be treated as follows:—Warm a quantity of new bran in a pan, taking care that it does not burn, to prevent which it must be actively stirred. When well warmed, rub it thoroughly into the fur with the hand. Repeat this two or three times: then shake the fur, and give it another sharp brushing until free from dust.

975 White Furs, Ermine, &c., may be cleaned as follows:—Lay the fur on a table, and rub it well with bran made moist with warm water; rub until quite dry, and afterwards with dry bran. The wet bran should be put on with flannel, and the dry with a piece of book-muslin. The light furs, in addition to the above, should be well rubbed with magnesia, or a piece of book-muslin, after the bran process.

976 For Dry Flour may be used instead of wet bran. Ermine takes longer than Minevar to clean. They should be rubbed against the way of the fur.

977 Furs are usually much improved by stretching, which may be managed as follows: to a pint of soft water-

add three ounces of salt, dissolve; with this solution sponge the inside of the skin (taking care not to wet the fur), until it becomes thoroughly saturated; then lay it carefully on a board with the fur side downwards, in its natural disposition; then stretch as much as it will bear, and to the required shape, and fasten with small tacks. The drying may be quickened by placing the skin a little distance from the fire or stove.

978 Corrosive Sublimate dissolved in the proportion of twelve grains to one pint of warm water, will produce a wash for furs that will preserve them against Moths. The liquid is poisonous. A Tallow Candle wrapped in paper, and put away with furs in the summer, is efficacious for the prevention of moths, as also are Common Soap, Bay Leaves, Wormwood, Cedarwood, Russia Leather, Lavender, Camphor, Walnut Leaves, Rue, and Black Pepper, either in powder or whole. It is not the moth, but the maggot of the moth that destroys the fur.

An English lady, who went to make purchases in Jamaica, accompanied by her black maid, was repeatedly addressed by the negro shopman as "massa," whereupon her sable follower exclaimed, with a look of infinite contempt, "Why for you speak such bad English—no grammar, sabby? Why for you call my missus massa? Stapid fellah—him's a she!"

Various Methods of Mending Broken Articles.

THERE are a great many Cements by which broken Glass and China may be joined, and the selection of one of these

Hint

979

from among a number must mainly depend upon the transparency or colour of the article to be mended, the nature of the fracture, and other considerations.

980 It is an important rule in the use of all cements that only a *small quantity* should be employed; and that, generally speaking, *thin* cements, judiciously applied, will unite articles more strongly than thick ones.

981 For uniting Glass and China, and for repairs of Cabinet Work, nothing can be better than the Liquid Glue, 795.

982 Broken Glass may be mended as follows:—Get some cloves of Garlic, tie them in a rag, and place them in a tin pan, pounding them with a hammer, to express the juice. Wet the broken edges of the glass with this juice, and stick them firmly together; stand the article upon a plate, or other level surface, and let it remain undisturbed for a fortnight.

983 China or Glass may be mended as follows:—Slake some Quick Lime with boiled water, and collect some of the fine powder of the lime. Take the White of an Egg and well beat it with an equal bulk of water, and add the slaked lime to it, so as to form a thin paste. It must be used speedily, and will be found to be very strong, and capable of resisting the action of boiling water.

984 Cracked vessels of China, Earthenware, &c., such as chimney ornaments and vases, may be repaired by putting on the inside strips of tape, rubbed over with White Lead.

985 For uniting Cardboard, Paper, and small articles of Fancy-work, the best Glue dissolved with about one-third its weight of coarse brown sugar in the smallest quantity of boiling water is very good. When this is in a liquid state, it may be dropped in a thin cake upon a plate, and allowed to dry. When required for use, one end of the cake may be moistened by the mouth, and rubbed on the substances to be joined.

986 The uses of Flour Paste are very well known. But it will be found a great improvement to add a little Alum to it before boiling; it will then work more freely, the particles of flour will not separate from the water, and it will unite surfaces much more firmly.

987 A paste to resist the attacks of *Insects* may be made by omitting the alum, and putting to each half pint of paste, fifteen grains of *Corrosive Sublimate* in powder, and well mixing it. This paste is *poisonous*.

988 Rice Glue is also a very delicate and suitable

article for Fancy-work. Thoroughly mix nice flour with cold water, and gently simmer over a fire. This is excellent for uniting paper, cardboard, &c., and if properly made and applied, the joining will be found very strong. When dry it is almost transparent.

989 Plaster of Paris figures may be mended by a solution of Glue. A thin solution should be employed, and brushed over the fractured parts, two or three times, and allowed to soak in; finally, a fresh thin coating of glae should be applied, and the fractured parts set together and tied in their places until the glue dries. Should a dark line be formed on the cutside, it may be painted over with whiting.

990 For Kitchen Utensils may be comented by six parts of potter's clay, and one part of stead filings, mixed together with a sufficient quantity of linseed oil, to make a thick paste of the consistence of putty. It should be applied to the cracked parts on both sides, and allowed to stand three or four weeks undisturbed.

991 For mending Stone-work on a small scale, such as Marble Mantel-pieces, the corners of Hearth-stones, or the edges of Steps, Mastic Cement, made by mixing twenty parts of well washed and sifted sand, with two parts of litharge, and one of freshly burned and slaked quick-lime, in fine dry powder, is very good. It may be used for filling up the missing parts; it sets in a few hours, and has the appearance of light stone. In stones of dark colour, it may be painted over to match.

992 Another form of Mastic Cement, or Mastic Glue, suitable for China, Glass, Earthenware, the finer Stones and Marbles, and even for Metals, is prepared as follows:—To an ounce of mastic add as much highly rectified spirits of wine as will dissolve it. Seak an ounce of isinglass in water until quite soft, then dissolve it in pure rum or brandy, until it forms a strong glue, to which add about a quarter of an ounce of gunsammoniac,

well rubbed and mixed. Put the two mixtures together in an earthen vessel over a gentle heat; when well united put into a phial and keep it well stopped. When wanted for use, the bottle must be set in warm water, when the china or glass articles must be also warmed and the cement applied. The broken surfaces, when earefully fitted, should be kept in close contact for twelve hours at least, until the cement is fully set; after which the fracture will be found as secure as any part of the vessel, and scarcely perceptible.

993 In melting ordinary Glue in the double vessel containing water, it is an excellent method to add Salt to the water. It will not boil then, until heated considerably above the ordinary boiling point; the consequence is, the heat is retained, instead of passing off by evaporation, and when the water boils, the glue will be found to be thoroughly and evenly melted.

994 An adhesive material for joining Leather, Cloth, &c., which may be useful in certain cases, is made as follows:—Take one pound of gutta percha, four ounces of India rubber, two ounces of pitch, one ounce of shellac, and two ounces of oil. Melt these ingredients together, and use them while hot.

995 The Red Cement used for uniting glass to metals, may be purchased at the tool shops. It is made by melting five parts of black resin, one part of yellow wax, and then stirring in gradually one part of red ochre or Venetian red, in fine powder, and previously well dried. This cement requires to be melted before use, and it adheres better if the objects to which it is applied are warmed.

996 A soft cement, of a somewhat similar character, may be found useful for Covering the Corks of Preserved Fruits, and other bottles; it is made by melting yellow wax with an equal quantity of resin, or of common turpentine (not oil of turpentine, but the resin), using the

latter for a very soft cement, and stirring in, as before, some dried Venetian red.

THE Rev. Dr. Wolff tells a story of a certain M. Preisweg, a good and excellent Christian, to whom a ghost appeared as he was going to bed, and said, "I am the ghost of a person who was hanged here six weeks ago."—" That is no business of mine," replied Preisweg, "so good night."

To obtain a Constant Supply of Mushrooms.

Mushrooms are second only to beef and mutton, and, either by their substance or their juice, they may be made

to enrich every kind of savoury dish. They may
be grown in or out of doors, in brick-pits, under
sheds, walls, railway or other arches, in stables,
lofts, coach-houses, yards, cellars, large boxes, &c.

998 To obtain the Spawn, see 775; or buy the Bricks of Spawn, which are sold at sixpence each.

999 A Bed of Dung should be made, about one foot deep. The heat should be about 60° to 70° on the surface, and when the temperature gets too high, it may be kept down by uncovering, or by making rows of holes about six inches deep, and a foot apart. When the heat is properly regulated, the holes should be filled to within three inches of the surface, and the spawn then put into the holes, and cover with a little droppings. should then be covered with any kind of soil which is not chalky or limy. About four inches in depth of this should be laid on and well beaten down, and matting or hay may be thrown over open beds. The bed should be watered eccasionally with soft water, which in the winter should be chilled. Water should not be given too often—excess of heat and moisture are to be carefully guarded against, and water must be sparingly applied after the mushrooms have shown above the surface.

1000 The Covering of the Bed, whether matting or hay, must be occasionally removed to allow moisture and heat to escape, and prevent mouldiness. The mushrooms ought not to appear sooner than two months after spawning; but then a constant supply may be kept up.

1001 In gathering Mushrooms, never cut them, but twist them gently off, and others will spring up from underneath.

1002 Mushrooms are very liable to attacks from the Wood-louse, or Cheese-bug. The best method of destroying them is to frequently pour boiling water into the cracks between the stones and boards where they hide. They may be destroyed in Melon, Strawberry, and Cucumber beds, in the same manner.

THE purest, coldest maxims are poured down on us from pulpits and libraries, like flats of snow; but fast as they fall, they do not prevent the volcano of our passions from burning.

Flowers that should be Cultivated Early in the Season for Bees.

THE first offering of Flora to the honey-gatherers, appears as the Christmas rose, Helleborus Niger, raising its white blossoms above the snow, and is greatly Hint prized by the Bees. Then follows the Crocus, 1003 rich in pollen; and the delicate odours of the Hepatica are rivalled by their tempting sweets, but they must be the single kinds. Another very valuable flower is the White Arabis; it blooms for many weeks during spring, and its ever-green leaves, and close habit of growth, not rising above three inches from the ground, render it peculiarly well adapted for rock-work; it has likewise the advantage of being exceedingly hardy, and is easily propagated by cuttings. A few of these plants in the neighbourhood of the apiary would be a great assistance to the bees, and are also easy of cultivation; and as they are propagated by division of roots, they may be transplanted early in the season, if care is taken to have a good ball of earth about the roots.

Bees. Two great recommendations in its favour are the easiness of its culture, and the length of time it remains in flower. The first sowing should be made in August or

September, which will survive the winter, and begin to flower in May or June; a second sowing may be made in March, and a third in the end of April or beginning of May; these latter will continue in flower until cut down by the frosts of winter. The seed may be sown in patches about the size of the top of a hat between the gooseberry and currant bushes in cottage gardens; or, if a whole bed can be spared, it may be sown in rows about a foot apart. In either case, the plants should be thinned in coming up, as two or three in full flower will cover a square yard.

THERE exists in human nature a disposition to murmur at the disappointments and calamities incident to it, rather than to acknowledge with gratitude the blessing by which they are more than counterbalanced.

The Best Methods of Producing Summer and Winter Salads.

THE principal ingredients used in Salads in England

Hint
Tarragon, Chervil, Nasturtium, Burnet, Small Salad,
and Cucumbers.

and their duration may be extended over the greater part of the year by a little management. The first crop may be got in about the middle of April, and will be most valuable for salad at that period. The kind called the Dutch forcing lettuce, if sown about the 25th of August, and preserved in a cold frame during the winter, may be planted on a slight hot-bed about the end of February; or potted and plunged to the rims of the pots. The greatest difficulty is to preserve the plants from damping. It will bear almost as much heat as a cucumber, but requires shading in bright sunshine, and is at the season in which it comes in a luxury but little known in English gardens, although common in Holland.

1007 Those Cos and Cabbage Lettuces which were sown in August to stand the winter in the open ground, will succeed in May, and the succession will be continued

by sowing a few in a little heat early in spring to succeed these; a crop sown broadcast in the open ground, and hoed out (previously giving a slight dressing of guano) will give fine summer lettuces. Similar successional sowings up to July will continue the supply; but those sown the end of that month will make fine lettuces if transplanted in the cooler nights and under the refreshing dews of autumn. If some of this sowing is taken up with balls, and put in a dryhouse or frame, they will continue the supply till Christmas, or even later.

1008 The culture of Radishes needs little comment, the early frame is best for winter and spring use, and the turnip-rooted kinds for summer. For winter, a frame may be sown the end of September, and a fortnight later; and the next sowing may be upon a south border.

1009 Of Beets, a sowing made in the beginning of May, in drills, will give a supply.

1010 Celery is one of the most important crops; its use for culinary purposes, as well as salads, renders its being of good quality a great desideratum. It is much in request in large families, both for stewing and salads, and forms a most important item of the kitchen garden. The first sowing must be made about the middle of February, in pits in heat, or on a slight hotbed. As soon as the plants are large enough, they should be pricked down upon four inches of rotten dung, laid upon an impervious bottom, which causes them to produce a dense mass of fibrous roots. when taken up for replanting in trenches. The distance at which Celery is planted is generally regulated by the ground and convenience; but, like all other vegetables, if it is to be fine it must not be crowded; it requires plenty of water during its growth, and should have a spit of good rotten dung or leaf-mould to grow in. The latest crop may be sown about the middle of April; intermediate sowings being also made between it and the first.

1011 Chervil is an annual which only requires

successional sowings for winter; some may be sown in pots about the end of July.

1012 Tarragon is much in request by French cooks, for flavouring soups, and mixing in salads. It increases readily by slips or cuttings. It should never have its tops cut off in the winter, but when it has shot a little in spring, remove them. A store of pots must be provided for winter supply, and gently forced.

1013 Every tyro is familiar with the culture of Small Salad, and that of Cucumbers is fully before the Gardening World.

1014 Endive, when well blanched, is a most useful winter salad. Successional sowings should be made of it from the middle of June to the middle of August, and in the early part of November a quantity should be taken up and protected in cold frames or pits. It blanches in a very superior manner if potted and introduced into a mushroom house.

1015 Chicory should be sown in April or May in drills, and should be six or eight inches apart. The roots may be taken up in autumn, cutting off the tops, and placing them in layers of rather dry soil in a mushroom shed. It soon produces new leaves, which, when well blanched, are of a moist, mild, and agreeable flavour.

1016 Part The flowers of the Nasturtium, and the leaves of the Burnet are sometimes used in salads; and the common Corn Salad is an agreeable addition, which is much valued in France, where greater attention is paid to salads generally than we give them in this country.

1017 In growing produce of this kind, the cultivator will have occasion to exercise his judgment in the various processes of accelerating, retarding, increasing, or diminishing, the supply required. The great point to attend to, in keeping up a supply, is to make frequent sowings, and to be as frequently planting out small proportions.

Selection of the Best Fruits and Vegetables.

As, generally speaking, the poor varieties of Fruits and Vegetables occupy as much ground, and demand as great attention as the better sorts, it is obviously an important element of economy to know the best kinds to cultivate. Select, therefore, as nearly as possible in the order in which they are placed, the following varieties, modifying the selection by such attendant circumstances as cannot be laid down in general rules:—

1019 Tapples for the Kitchen. — Alfriston, large and heavy, November to April; Lord Suffield, large, August; Bedfordshire Foundling, November to March; Codlin, Manks, September to November; Codlin, Keswick, August and September; French Crab may be kept two years; Dumelow's Seedling, November to April; Hawthornden, September to January; Nonsuch, September to October; Northern Greening, November to April; Pippin, Gooseberry, will keep till the next crop ripens; Brownlee's Seedling, January to April; Royal Russet, November to May; Winter Colmar, November to May; Yorkshire Greening, October to January.

1020 T Apples for the Kitchen and for Dessert. — Golden Harvey; Pearmain; Herefordshire; Pippin Blenheim; King of the Pippins, October to January; Pippin, Ribston; Pippin Sturmer, very late; Reinette du Canada.

1021 * Apples for Dessert. — Barcelona Pearmain, November to March; Beachamwell Seedling, December to March; Court of Wick, October to March; Court Pendu Platt, November to April; Barly Harvest, July and August; Lord Suffield; Margaret, Joaneting, August; Nonpareil, January to May; Pitmaston Nonpareil, November, Pearmain, Adams's, December to February; Golden Pippin, November to March; Pippin, Kerry, September to October; Stanford Pippin, December to April; Reinette, Golden; Reinette, Van Mons, Aromatic, December to May; Russet, Boston, January to April; Russet, Syke House, November to February.

1022 ST Cherries for the Kitchen.—Morello; Kentish; Elton; Belle Magnifique.

1023 ST Cherries for the Dessert.—Belle d'Orleans; Bigarreau, Black Eagle; Black Heart; Werdy's Early Black Heart; Downton · Elton; May Duke; Late Duke; Coe's Late Carnation.

1024 Apricots.—Early: Royal, Shipley, Kaisha. Late: Breda for preserving), Alsace, Peach, Moorpark.

1025 Currants.—Black Naples; Common Red; Red Dutch; Myatt's Red Grape; White Dutch; Holland's White.

1026 Tarpes. — Open air: Black July; Chasselas Musque, white; Esperione, purple; Hamburg, black; Royal Muscadine, white; Pitmaston Cluster, white; Dutch Sweetwater, white; Early Black Muscat. Cool Vinery: Duc de Malakoff, white; Early Black Muscat Hamburg; Barbarossa, black; Black Prince; Madeira Muscat; Chasselas Vibert; Golden Hamburg; West's St. Peter's, black; White Romain. For Foreing: Bowood Muscat; Golden Hamburg; Mill Hill Hamburg; West's St. Peter's; Muscat of Alexandria, white; Cannon Hall Muscat, late white; Black Hamburg; White Sweetwater.

1027 Gooseberries for the Kitchen and Dessert.— Early White; White Eagle; Whitesmith; Bright Venus; White Champagns. Yellow: Barly Sulphur; Rockwood; Rumbullion; Yellow Champagns. Green: Greengage; Green Orleans; Greenwood; Large Late Green; Green Gascoigne; Hepburn Prolific. Red: Wilmot's Early; Red Champagne; Jackson's Red (for preserving); Lancaster Hero; Rough Red, late (best for preserving); Wonderful; Red Warrington; Keen's Seedling: Ironmonger.

1028 Melons.—Red: Turner's Scarlet Gem, early, handseme, and excellent flavour; Atkinson's Cranmore Hall; Frogmore Scarlet; McEwen's Hybrid Scarlet; Victoria Windsor Prize; Green Carter's Excelsior; Beechwood; Bromham Hall; Golden Ball; Bousie's Incomparable; Victory of Bath.

1029 **Nectarines.**—Early: Stanwick requires warmth, end of August; Elruge, forces well, end of August; Imperatrice, excellent for forcing; Murray, good flavour, end of August; Newington Early, excellent flavoured, beginning of September; Pitmaston Orange, best yellow-fleshed, end of August; River's Orange, August and September; Violet Hâtive, best for forcing, end of August. Late: Old Newington, prized when shrivelling, middle of September; Peterberough, October.

1030 FP Peaches.—Early: Red Nutmeg, small, handsome, musky, July and August; Grosse Mignonne, first rate for forcing, end of August and beginning of September; Noblesse, best for general purposes, end of August; Barly York, medium size, richly flavoured, beginning of August; Royal George, first-rate for forcing, end of August; Crawford's Early, one of the best, end of August. Late: Admirable, late for forcing, September; Admirable (Walburton), forces well, middle of September; Bellegarde, succeeds Royal George, beginning and middle of September; Shanghai, the largest grown, middle of September; Pucelle de Malines, very hardy, end of September; Salway, aromatic and juicy, beginning of November.

1031 Pears for the Kitchen. - Bellissime d'Hiver, good

stewer; Catillac, first-rate for baking; Uvedale St. Germain, largest stewing; Black Worcester, for preserving. Dessert: Aston Town, bears well as a standard; Bergamotte (Gansell's), rich flavour; Bergamotte (Esperen's), hardy; Beurré d'Amanlis, large and melting; Beurré d'Aremberg, hardy as a standard; Beurré Bosc, half melting, requires a wall; Brown Beurré, bears abundantly; Beurré de Capiaumont, fine melting; Beurré de Mons, crisp flavour; Beurré Diel, large melting: Easter Beurré, a valuable spring pear: Beurré Rancé, melting and beautiful; Beurré Van Mons, melting, very rich; Bon Chrétien d'Auch, rich, but rather gritty, without heat; Bon Chrétien Fondante, cool, refreshing juice; Bon Chrétien Musque, slightly perfumed; Bon Chrétien (William's), requires a warm situation; Chaumontel, buttery, splendid as pyramid; Colmar, requires a wall; Crassane, requires a warm wall; Crassane Althorp, good as a standard; Dovenne Grav, hardy autumnal; Duchesse d'Angoulème, large and melting; Dunmore, good as a standard; Mathews' Eliza, large melting, valuable in the smallest collection; Foulle, melting, speckled like a trout; Glout Morceau, very late, requires a wall; Incomparable (Hacon's), melting; Inconnue, Van Mons, melting; Jargonelle, very juicy, early; Josephine de Malines, aromatic flavour; Louise Bonne of Jersey, handsome; Marie Louise, best on a wall, very buttery; Ne Plus Meuris, best late; Passe Colmar, melting, great bearer; Saint Denis, melting; Seckel. good bearer; Swan's Egg, good bearer; Thompson's, very rich; Van Mons, melting; Vicar of Winkfield, very large; Winter Nelis, very melting, deserving a wall.

1032 Twelve Best Pears for a Small Collection.—Knight's Monarch, Thompson's Marie Louise, Louise Bonne of Jersey, Beurré Bosc, Beurré Hardy, Winter Nelis, Beurré Diel. Glout Morceau, Passe Colman, Eastern Beurré, Beurré Rancé.

1033 Six of the Best Early Pears.—Doyenne d' Ete, Jargonelle, Beurré Goubalt, Bon Chretien, Summer Beurré, Gifford Rose.

1034 Plums for the Kitchen.—Victoria, red, large; a great bearer and very hardy, ripe in July; Goliah, very large purple, excellent for Preserving; Winesour, for Preserving; Mitchelson's, most prolific.

1035 Flums for Dessert.—Peach, July Green Gage, equal to Green Gage, and earlier; Early Favorite, best early; Jefferson, better as a standard than Green Gage; Reine Claude Violet, bears freely as standard; Denyer's Victoria, bears well as standard; Kirke's; Purple Gage; Topaz.

1036 F Plums for Kitchen and Dessert.—Coe's Golden Drop, excellent as standard; Green Gage, well known; Imperatrice, blue, requires a wall; Orleans, Prince of Wales, finer than old Orleans; Prince Eaglebert.

1037 Taspberries, Early.—Black Cap; Carter's Prolific; Red Antwerp, unequalled; Beehive, large; Fastolff, first-rate; Prince of Wales. Late. — Double-bearidg; Victoria, October Red, October Yellow. These must be cut down to the ground in February.

1038 Strawberries.—Early: Black Prince, forces well; May Queen; Keen's Seedlings; Prolific Hautbois; Grove End Scarlet; Carolina Superba. Medium: British Queen, uncertain; Alice Maud; Comte de Paris; Kitley's Goliath; Sir Charles Napier; Sir Harry; Oscar; Myatt's Eliza. Late: Elton Pine, fertilized; Hautbois; Eleanor: Red and White Alpines.

1039 ST Beans.—Earliest: Marshall's Early Dwarf; Early Longpod. Main Crop: Conqueror; Green Longpod; Hangdown (good for market); Johnson's Wonderful. Late. Taylor's Windsor; Green Windsor; Thick-seeded Windsor.

1040 T French Beans. — Early and for Forcing: Newington Wonder; Fulmer's Forcing; Robin's Egg; Six Weeks. Main Crop: Dark Dun; Negro. Late: Dwarf Dutch; Red-speckled.

1041 😭 Beet.—Whyte's Black Red; Cattell's Dwarf; Henderson's Dwarf-top White Silesian; White Spinach Beet.

1042 ST Borecole. — Cottager's Kale (Turner); Dwarf Green; Hardy Purple; Ragged Jack; Tall Curled; Variegated, for garnishing.

1043 Frocoli. — Cumming's (new); Melville's White May; Snow's Winter; Grange's Walcheren; Chappel's Cream; Early Sprouting; Mitchell's Ne Plus Ultra; Dwarf Siberian.

1044 * Brussels Sprouts.—Rosebury, and the old sort imported. 1045 * Cabbage.—Early Fulham; Early York; Early Admirable; West Ham; Nonpareil; Shilling's Queen; Sprotsborough; Vanack; Green Colewort; East Neuk ap Fipe.

1046 * Carrots.—Early: Horn; Long Orange; Surrey Altringham; Improved, has green top, but is the most productive of any, and excellent flavour.

1047 Cauliflower.—Mitchell's Hardy; Early London; Haage's Forcing; Stadtholder.

1048 Celery.—Cole's Red; Cole's White; Giant White; Laing's Mammon; Red; Manchester Red.

1049 Cucumbers.—Exhibition; Improved Manchester; Norfolk Hero; Hunter's Prolific; Essex Rival; Cunning's Prolific (excellent for winter and spring); Carter's Champion Ipswich Standard; Latter's Victory.

1050 Gourds.—Custard Long Green; Dancer's Ribbed; American Marrow; Citronelli, and common Pumpkin. There are almost as many varieties of Marrow as there are days in the year, and there is

but little difference as to their several merits, but the Custard is the best flavoured.

1051 ** Lettuce.**—Brighton Cos; Brown; White and Black Bath Cos; Fulham Cos; Malta (fine); Hammersmith; Sicilian Cabbage; (fine), Neapolitan, Snow's Compact.

1052 Tonions.—White Spanish (hardy), Deptford; James Kuping Tripoli; Welsh (for salading); Silver Skin, for pickling; for which purpose also use White Globe, sown thick on poor ground, and the Tree Onion.

1053 Peas.—Earliest: Sangster's No. 1; Eastring's Early Dwarf; Emperor; Early Charlton: Second Early and Succession: Alliance; Harrison's; Glory; Blue Perfection; Wrench's Perfection; Veitch's Perfection; Hair Dwarf Mammoth; Harrison's Napoleon; Warwick; Charlton; Taylor's Prolific; Shilling's Grotts Ringwood Marrow; Cotterell's Wonder; Dickson's Favourite; Dwarf Green Mammoth; Prize-taker; Bedman's Imperial; Carter's Champion, King of Marrows, (very large); Prussian Blue (if true, first-rate); Waterloo Marrow, Burbidge's Eclipse (very prolific).

1054 Potatoes.—Regent; Forty-fold; Onwards; Flower-ball; Early Fulham; Ash-leaf; Lapstone; Flukes; Myatt's Brockley; Red Ash-leaf.

1055 Savoy.—Barnes' Feather-stemmed; Early Ulm; Cattel's Green Curled Dwarf Drumhead.

1056 The names of the months indicate the times when the fruit or vegetable is best for the table. All the best known varieties are included in the above judicious selection, which has been extracted and revised from The Garden Oracle.

A LUCKLESS undergraduate of Cambridge, being examined for his degree, and failing in every subject upon which he was tried, complained that he had not been questioned upon the things which he knew. Upon which the examining master took off about an inch of paper, and pushing it towards him, desired him to write upon that all he knew.

PART III.

MISCELLANEOUS HINTS.

1057 Port Wine sediment, is excellent as a flavouring to coffee.

1058 Biscuits, broken, and biscuit dust are good for puddings.

1059 **Chestnuts may be made into soups or puddings.

1060 Milk, morning, is richer than that of the evening.

1061 Leeks, green tops of, sliced thin, capital flavouring for soups.

1062 Wood ashes form a good lye for softening water.

1063 Pricks covered with baize, serve to keep open doors.

1064 Rye, roasted, is the best substitute for coffee, with chicory.

1065 Turnip-peel, washed clean, and tied in a net, imparts good flavour to soups.

1066 Cold green tea, well sweetened, put into saucers, will destroy flies.

1067 Celery leaves and ends, are useful for flavouring soups, gravies, sauces, &c.

1068 **Beans, roasted, form an agreeable substitute for coffee, with chicory.

1069 Walnuts, the outer green husks supply, with vinegar, a very good catchup.

1070 **Cherry kernels, broken, steeped in brandy, make a nice flavouring for tarts.

1071 Mulberry juice in small quantity greatly improves the colour and flavour of cider.

1072 Wheat, roasted, forms an agreeable substitute for coffee, with chicory.

1073 Cloth of old clothes, may be made into door mats, pen-wipers, &c.

1074 Bay leaves, in their green state, allay the inflammation of bee-stings.

1075 Linen rags should be washed and preserved for various domestic uses.

1076 Apple pips impart a fine flavour to tarts and dumplings.

1077 ** Old shoes make excellent slippers, and being occasionally polished look very well.

1078 The Soot should be brushed from the backs of kettles daily, and the front parts be polished.

1079 Sage leaves in small quantity, make an excellent addition to tea.

1080 Lemon juice will allay the irritation caused by the bites of gnats and flies.

1081 Clothes lines should be well wiped before they are put away. Gutta percha lines are best.

1082 Ashes and soap-suds are a good manure for shrubs and young plants.

1083 An Oyster shell, put into a teakettle, will prevent its becoming furred.

1084 The white of egg, beaten to a froth with a little butter, is a good substitute for cream in tea or coffee.

1085 Honey and castor oil mixed are excellent for the asthmatic. A tea-spoonful night and morning.

1086 Soap suds, and soapy water, supply a good manure for garden soils.

1087 Cold potatoes, mashed with peas, make an excellent and light peas pudding.

1088 Wooden spoons are generally best for articles that require beating or stirring in cookery.

1089 Milk when slightly acid, mixed with a little lukewarm water, is a cooling drink for invalids.

1090 Fran, dusted over joints of meat when hung, will keep them good for an extra time.

1091 As much carbonate of soda as will lie on a four-penny piece, added to tea, will increase its strength.

1092 Parsley eaten with vinegar will remove the unpleasant effects of eating onions.

1093 Fine coals are excellent for cleaning bottles. Put them in with a little hot or cold water, and shake well.

1094 Lemon Peel is useful for flavouring gravies, sauces, puddings, punch, grog, &c.

1095 Plum stones, broken, and steeped in brandy, afford an excellent flavouring for tarts.

1096 The juice of Bean Pods is an effective cure for warts.

1097 Eggs white of, useful for clearing coffee; and as a cement for broken china, with lime.

1098 A little cider added to apple tarts, greatly improves them.

1099 Fried cucumber, added to Soups, greatly improves them. They should be fried in slices.

1100 Gas meters may be prevented from *freezing* by keeping one burner lighted during the whole day.

1101 Scotch oatmeal, carefully dried, will keep cream cheese good and dry, if laid over it.

1102 The leaves and roots of the blackberry shrub make an excellent and refreshing tea. The berries are a corrective of dysentery.

1103 Stale bread. after being steeped in water,

and re-baked for about an hour, will be nearly equal to new.

- 1104 Pea-shells and haulm are excellent food for horses, mixed with bruised oats, or bran. Good also for pigs.
- 1105 Butter which has been used for covering potted meats, may be used for basting, or in paste for meat pies.
- 1106 Bleeding from the nose may be stopped by putting bits of lint into the nostrils; and by raising the arms over the head.
- 1107 Egg shells, are useful for the stock-pot, to clarify the stock.
- 1108 In winter, get the work forward by daylight, which will prevent many accidents and inconveniences with candles, &c.
- 1109 In ironing, be careful first to rub the iron over something of little value; this will prevent the scorching and smearing of many articles.
- 1110 When chamber towels wear thin in the middle, cut them in two, sew the selvages together, and hem the sides.
- 1111 One flannel petticoat will wear nearly as long as two, if turned hind part before, when the front begins to wear thin.
- 1112 For turning meats while broiling or frying, small tongs are better than a fork. The latter lets out the juice of the meat.
- 1113 Persons of weak sight, when threading a needle, should hold it over something white, by which the sight will be assisted.
- 1114 Lemon and orange seeds either steeped in spirits, or stewed in syrups, supply an excellent bitter tonic.
 - 1115 Gutta Percha is useful for filling decayed

teeth, stopping crevices in windows and floors, preventing windows from rattling, &c.

- 1116 Potatoes may be prevented from sprouting in the spring season, by momentarily dipping them into hot water.
- 1117 To loosen a glass stopper, pour round it a little sweet oil, close to the stopper, and let it stand in a warm place.
- 1118 Raspberries, green, impart an acidity to spirit more grateful than that of the lemon. A decoction in spirit may be kept for flavouring.
- 1119 Acorns, roasted, form a substitute for coffee, and produce a beverage scarcely less agreeable especially if with an addition of chicory.
- 1120 The presence of copper in liquids may be detected by a few drops of hartshorn, which produces, when copper is present, a blue colour.
- 1121 Cold melted butter may be warmed by putting the vessel containing it into boiling water, and allowing it to stand until warm.
- 1122 Cabbages, (red), for pickling, should be cut with a silver knife. This keeps them from turning black, as they do when touched with iron.
- 1123 Common radishes, when young, tied in bunches, boiled for twenty minutes, and served on buttered toust, are excellent.
- 1124 Eel skins, well cleansed, to clarify coffee, &c., Sole skins, well cleansed, to clarify coffee, &c., and making fish soups and gravies.
- 1125 Charcoal powder is good for polishing knives, without destroying the blades. It is also a good tooth-powder, when finely pulverised.
- 1126 The earthy mould should never be washed from potatoes, carrots, or other roots, until immediately before they are to be cooked.
 - 1127 Apple pips, and also the pips of pears, should

be saved, and put into tarts, bruised. They impart a delicious flavour.

1128 Potatoe water, in which potatoes have been scraped, the water being allowed to settle, and afterwards strained, is good for sponging dirt out of silk.

1129 Sitting to sew by candle-light, before a table with a black cloth on it, is injurious to the eyes. When such work must be done, lay a black cloth before you.

1130 Straw matting may be cleaned with a large coarse cloth, dipped in salt and water, and then wiped dry. The salt prevents the straw from turning yellow.

1131 Cold boiled potatoes used as soap, will cleanse the hands, and keep the skin soft and healthy. Those not over-boiled are best.

1132 In mending sheets, shirts, or other articles, let the pieces put on be fully large, or when washed the thin parts will give way, and the work be all undone.

1133 Leaves, green, of any kind, worn inside the hat in the heat of summer, are said to be an effectual preventive of sun-stroke.

1134 Cakes, Puddings, &c., are always improved by making the *currants*, *sugar*, and *flour* hot, before using them.

1135 It is an error to give fowls egg shells, with the object of supplying them with lime. It frequently induces in fowls a habit of eating eggs.

1136 ** Buttermilk* is excellent for cleaning sponges. Steep the sponge in the milk for some hours, then squeeze it out, and wash in cold water.

1137 Lamp shades of ground glass should be cleaned with soap or pearlash; these will not injure nor discolour them.

1138 When reading by candle-light, place the candle behind you, that the light may pass over your shoulder and fall upon the book from behind.

1139 Walnut pickle, after the walnuts are

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consumed, is useful for adding to gravies and sauces, especially for minced cold meats, and hashes.

- 1140 Coffee grounds are a disinfectant and deodorizer, being burnt upon a hot fire-shovel, and borne through any apartment.
- 1141 Cold boiled eggs may be warmed by putting them into cold water and warming them gradually, taking them out before the water boils.
- 1142 The best plan to collect dripping is, to put it while warm into water nearly cold. Any impurities it may contain will sink to the bottom.
- 1143 Hay, sprinkled with a little chloride of lime, and left for one hour in a closed room, will remove the smell of new paint.
- 1144 For Tea leaves, used for keeping down the dust when sweeping carpets, are apt to stain light colours; in which case, use newly-mown damp grass instead.
- 1145 Moths deposit their eggs in May and June. This, therefore, is the time to dust furs, &c., and to place bits of camphor in drawers and boxes.
- 1146 Fran may be used for cleaning damask or chintz. It should be rubbed over them with a piece of flannel.
- 1147 A cut lemon kept on the washing-stand, and rubbed over the hands daily after washing, and not wiped off for some minutes, is the best remedy for chapped hands. Lemon juice, or Salts of Lemon, will clean Sponges perfectly.
- 1148 Elder flowers, prepared in precisely the same manner as 1153, furnish a very cooling ointment, for all kinds of local irritation, and especially for the skin when sun-burnt.
- 1149 Common washing soda dissolved in water, until the liquid will take up no more, is an effective remedy for warts. Moisten the warts with it, and let them dry, without wiping.
 - 1150 Bran water, or water in which bran has

been steeped, greatly improves bread, instead of plain water. The bran may afterwards be given to fowls, or pigs.

- 1151 After washings, look over linen, and stitch on buttons, hooks and eyes. For this purpose keep a box or bag well supplied with sundry threads, cottons, buttons, hooks and eyes, &c.
- 1152 It has been suggested that the sex of eggs may be determined by the situation of the air-cell; but careful experiments have shown that no dependence can be put upon this criterion.
- 1153 The leaf of the common dock, bruised and rubbed over the part affected, will cure the stings caused by nettles. Leaves of sage, mint, or rosemary are also good for the same purpose.
- 1154 Pudding cloths should never be washed with soap. They should be rinsed in clean water, dried, and be put away in a drawer, where they will be free from dust.
- 1155 Add a tea-spoonful of Alum, and a tea-spoonful of Salt, to each three gallons of Vinegar for Pickling, and immerse in it whole pepper, ginger root, and mixed spices, and it will be greatly improved.
- 1156 It is a great economy in serving Dinners to provide a plentiful supply of good vegetables, thoroughly hot. For which purpose they should not be served up all at once, but a reserve "to follow" should be the plan.
- 1157 It is an error to wash weak children, in cold water, with the view of strengthening them. The temperature should be modified to their condition, and be lowered as they are found to improve.
- 1158 Onions, eschalots, scallions, chives, garlic, and rocambole are pretty much the same, and may be substituted one for the other in many instances, as a matter of convenience or economy.
 - 1159 For Soft Corns, dip a piece of linen rag in

Turpentine, and wrap it round the toe on which the corn is situated, night and morning. The relief will be immediate, and after a few days the corn will disappear.

1160 The Juice of an Onion will relieve the pain from a bee-sting; dusting the blue from a washerwoman's "blue bag" will have a similar effect. The venom must first be pressed out.

OH ye husbands and wives, deceive not one another in small things nor in great. One little single lie has, before now, disturbed a whole married life—a small cause has often great consequences. Fold not the arms together, and sit idle. "Laxiness is the devil's cushion." Do not run much from home. One's own hearth is of more worth than gold. Many a marriage begins like a rosy morning, and then falls away like a snow wreath. And why? Because the married pair neglect to be as well-pleasing to each other after marriage as before. Endeavour always to please one another; but at the same time keep God in your thoughts. Lavish not all your love on to-day, for remember that marriage has its to-morrow likewise, and its day after to-morrow, too. Spare, as one may say, fuel for winter. Consider, ys daughters, what the word wife expresses. The married woman is the husband's domestic faith; in her hand he must be able to intrust the key of his heart, as well as the key of his pantry. His honour and his home are under her keeping—his well-being in her hand. Think of this! And you, ye sons, be faithful husbands, and good fathers of families. Act so that your wives shall esteem and love you.

THE END.

INDEX.

The Numbers Refer to the Hints, or Paragraphs.

A Good Index is to a Book what a Key is to a Cariner, or a Catalogue to a Library. Without its aid, Articles of Great Worth might lie for ever hidden and useless, and Valuable Information, though near at hand, be practically far away. The following Table of Reference has been prepared with scrupulous care. It exhibits at a glazee the whole of the Information presented upon any particular Subject, and shows the wide range of Useful Matter embraced by the Volume. Let the Reader, who wishes to turn the Save-All to Practical Account, occasionally devote a spare half-hour to looking the Index through, and, Referring to those Hints which may appear to be of present utility, carry them into practice in the Household, the Garden, or the Farm.

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